

JULY 9, 1955

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THE NATIONAL *Provisioner*

VOLUME 133

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News and Views

THE NATIONAL

PROVISIONER

VOL. 133 No. 2

JULY 9, 1955

"The Line Is Down"

COMMUNICATION is a subject which is frequently discussed in connection with labor problems. It is pointed out that as a firm grows in size there is a lessening of contact between management and ownership on the one hand and plant workers on the other. Failure in communication is thus held to be partially responsible for misunderstanding and controversy.

We have observed, however, that expansion may also bring a weakening in communication between the different elements of management and supervision which can be even more hazardous for the meat packing company. In a small packinghouse the managers exchange information all day long over a common desk top and the buyers, foremen and supervisors are in and out of the office constantly.

Trouble comes when the company grows a few sizes larger and management and supervisory responsibilities are sub-divided and become more specialized. Then we have such oddities as the purchasing agent in a pickle because production and packaging did not inform him that output of packaged sausage had been double normal for three weeks; the engineer in a stew with a partially torn down cooler just when the decision is made to step up kill, and the boning foreman with a full crew on hand and a cooler bare of manufacturing cattle.

One communication line which is weak or lacking in many organizations is between the livestock buyers and the management-sales-accounting officials. Apparently in all too many instances the interchange of information is too little and too late and buying and selling decisions are made which are not in accordance with the situation.

It is true that current test information showing that results are unprofitable at a given price level cannot help a buyer reverse the trend when he must purchase livestock on a thin market. It may, however, dampen his enthusiasm to bid up and harden his determination into successful resistance against paying the last 25c or 50c of an advance.

A National Pork Promotion Conference has been called by the National Live Stock and Meat Board to help move the increased amount of pork into consumer channels this fall as the 10 per cent larger spring pig crop reaches the market. The meeting is scheduled for 9:30 a.m. Tuesday, July 19, at the Congress Hotel, Chicago. Top representatives of the USDA, swine producers, farm organizations, packer and retailer groups and representatives of press, radio and television are being invited to attend and help plan a hard hitting campaign to increase the sales of pork, Carl F. Neumann, general manager of the Meat Board, announced.

Increased Fees for federal meat grading service will become effective at 12:01 a.m. Sunday, July 17, the USDA announced. The hourly rate for grading service is being raised from \$3.60 to \$4.20, and the charge for grading services performed on a weekly contract basis will go up from \$122.40 to \$142.80. The Agricultural Marketing Act of 1946 provides for the collection of fees about equal to the cost of the services. The costs have increased because of higher federal salaries and overtime rates and other operating expenses, the USDA explained.

The USDA plans to tighten its restrictions on the movement of garbage-fed swine, effective next January 1. Swine that have been fed raw garbage at any time, and swine products derived from them, will be unable to move interstate except for special processing, the Department announced. Vesicular exanthema, the swine disease spread chiefly by feeding raw garbage, is under control and the USDA wants to keep it that way. The present VE and garbage feeding situation is summarized in the full USDA announcement on page 48.

Meat Packers' Council of Canada is the new name of the former Industrial and Development Council of Canadian Meat Packers. Address of the main office is Room 320, 200 Bay st., Toronto 1, Ont. The Council also has a western office at 501 Kensington Bldg., Winnipeg, Man., and an eastern office at 1535 Girouard, St. Hyacinthe, Que. G. A. Schell of Canada Packers, Ltd., Toronto, is president.

Social Security taxes would increase from the present 2 per cent to 2½ per cent each on employers and employees next January 1 under a plan approved Wednesday by the House Ways and Means Committee. The taxes would go up to 3 per cent each in 1960, 3½ per cent in 1965, 4 per cent in 1970 and 4½ per cent in 1975. The tax rate on self-employed persons also would go up since their rate is fixed at one and one-half times the rate paid by an employed worker. The plan would reduce the age at which women become eligible for benefits from 65 to 62 years. This would apply to wives and widows of covered employees as well as women workers. The age at which permanently and totally disabled workers may begin collecting benefits would be lowered from 65 to 50 years.

The House Labor Committee voted Thursday to raise the federal minimum wage from the present 75c an hour to \$1 an hour, effective March, 1956. A bill to increase the minimum to \$1, effective next January 1, already has been passed by the Senate. President Eisenhower said recently that he does not feel Congress should approve a minimum of more than 90c. In the meantime, Secretary of Labor Mitchell announced that all indications point to "a record year for the American worker" in 1955. The number of persons employed in June reached an all-time high, he said.

A Packaging Feature

Quality Packaging Fits Focke's Creed



NATURAL casing franks are put up in tight packages (see photos below).



PORK SAUSAGE is linked with a turn and a twist on special packaging board.



LARD, too, moves in new tubs which have met with consumer acceptance.

EIGHTY years ago this summer the founders of the Wm. Focke's Sons Co., Dayton, entered in the company log this creed—"the making of quality sausage." Today, as the firm celebrates its 80th anniversary, the creed is the same.

The only changes have been a succession of management within the family, a shift to modern merchandising and operating methods and the

entry into the prepackaging field.

Now, as then, the packer's main items are German style sausage meats. Oscar Focke, president, said the leading sellers are German style wieners in natural casings and Waldorf whole hog sausage.

The successful Waldorf pork prompted the introduction of a new product, pork sausage with a pronounced sage flavor. The pork sau-

sage are marketed in links and also in bulk in one-pound printed cellophane bags.

Packaging of the various items created a demand for efficient techniques. Walter E. Focke, general manager, designed a method of packaging the sheep casing wieners. The irregularly shaped product is assembled rapidly into a package having five-sided visibility and the

WIENERS are scaled and placed in mandrel by two-link count in left photo. In other pictures worker activates plunger that stuffs

links into pouch, crimp-seals loose end and tuck-seals end to bottom. Package is snug and uniform.



DISPLA
sausage
William

rigidit
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DISPLAYING line of Focke's products at left are Frank Focke, jr., sausage superintendent; Ed Sendelbach, sr., sausage foreman, and William Sendelbach, assistant sausage maker. Standing before 80th



anniversary emblem are Walter Focke, jr., pork superintendent; Elmer J. Focke, treasurer; George M. Makley, beef superintendent; Oscar Focke, president, and Frank Focke, jr.

rigidity essential to mass product retail display. Focke's method incorporates a logical breakdown of the assembly steps and the use of mechanical aids (see photographs at bottom of page 12).

Wieners are deposited in cage lots at the packaging station. Here, the first operator separates the strands into units of two links and check scales them, making weight by two-link count. The second operator places a grease-proof board in a mandrel and places one link of each strand on top of the board. She places another board on top of the links and brings the other links over the board.

The mandrel then is moved to the third employee who operates a pneumatic pouch filling unit equipped with a plunger. The operator places a cellophane pouch over the hinged mouth of the plunger and then places the mandrel containing the franks into a frame. She activates the plunger by foot, guiding the wieners into the pouch while holding the mandrel with one hand and the pouch with the other. The plunger has a large head that just clears within the

mandrel frame. Air at 50 lbs. pressure assures gentle but positive movement of product.

Next she places the loose end of the package under a jaw-type sealer, heat crimping the end. She then seals the end to the package by tucking it and pressing it against the side hot plate which is part of the jaw sealer. A crew of three assembles about 800 of the 1-lb. packages per day. They are shipped six to a box.

Elmer Focke, treasurer and advertising manager, said the package is tight and attractive. The positioning of the linked ends at one end keeps the package taut.

Developed Pork Linker

Another device designed by Walter Focke is a pork package linker. The employee takes a paper board which is notched for nine links per side and inserts it into a holder bar. Spacing between the bars maintains the desired tension on the board. Turnable, the whole board is rotated as the operator twists it to make a link and anchors the link in the notch of the board (see photo on page 12). The

loose casing at both ends of the strand is tied to the notched terminal posts.

Frank W. Focke, jr., sausage superintendent, said the board serves a dual purpose. It assures positive linkage of product to an exact size with virtually no casing breakage. Second, it acts as a semi-container. The links, still on the board, are inserted in display boxes from which the product is merchandised.

The one-pound bulk pork sausage is stuffed into pouches in the traditional manner. However, the new sage-seasoned product has a dark maroon color that distinguishes it from product of milder flavor.

Two other items were developed recently and are enjoying good acceptance, said Frank Focke, jr. They are wieners with diced cheese spread through them and mild flavored dried beef that is cured, molded and sliced for packaging.

Lard, too, has been given a merchandising boost through packaging. The consumer now buys it in 1- or 2-lb. Sutherland paper tubs (see photograph on page 12) and, according to Walter Focke, jr., pork superinten-

GREEN BELLIES are loaded and removed from curing vats by electric hoist. In center finished product is combed and placed on

sausage cages for movement to the smokehouse. Controls and pumps for curing process are at right.





NEWEST TRUCKS in Focke's fleet carry promotional message on new pork sausage and a panel on the company's anniversary celebration.

dent, sales have increased.

Another specialty of the house is bacon, either sliced or slab, that is cured by Griffith's Thermo-Cure process. Three, 1,000-lb. Thermo-Cure vats were installed for Focke by The Dupps Co. The vats are equipped with shelf racks which are lowered and raised by a portable hoist mounted on an overhead rail (see photo on page 13). Submerged Wiegand electric heaters, monitored by Partlow controls, provide accurate heat.

A cure man supervises the entire operation—the curing cycle, removal, showering and riling to the smoke-houses. The bacon has excellent keeping quality and flavor, asserted Frank, jr.

Fresh Thermo-Cure pickle is made daily and pumped to the vats. The vats are steam-cleaned daily and, as a further protection for top flavor, each vat and the shelves is scoured weekly with Kurly Kate cleaner pads.

In an enlarged packaging room adjacent to the order assembly cooler the plant has another quality safeguard, a special cooler for its various

pork sausage products. Equipped with shelves to keep the stock in proper inventory rotation, the cooler is held at 10°F. All the packaged pork sausage meats are first firmed in this cooler before being shipped.

Link sausage, such as Lebanon and Sheboygan summer, is dipped in Viskote. Management has found that the coating protects quality and flavor of product; however, it has discontinued coating the large items which normally are sliced by the retail butcher. Frank, jr., said that in high-speed slicing at the retail level the coating tends to cling to the knife. He indicated that large product again would be dipped when this problem is solved.

Although sausage is the main forte of the company, a sizable fresh beef and pork operation is conducted. Both species are slaughtered at the plant, with additional purchases of beef rounding out the firm's needs. To facilitate livestock holding and purchasing, the packer built new livestock pens. They are constructed of cement block, have cement floors, and

a precast insulated cement roof supported by steel beaming. Each of the major stalls has provisions for the watering and feeding of livestock.

Urban G. Focke, secretary, declared the new pens will pay back in about five years through lowered insurance premiums. The former wooden pens not only carried a higher rate, but, because of their potential fire hazard, increased insurance rates on the entire plant.

Anticipating a continued growth in business, the company now has plans for a new hog dressing department before the MIB. When this project is completed and further refurbishments made on the old structure, the entire plant will be constructed of fire resisting materials.

Enlargement of the engine room also is being considered. The current group of Howe compressors is operating near peak capacity and will have to be augmented for additional production.

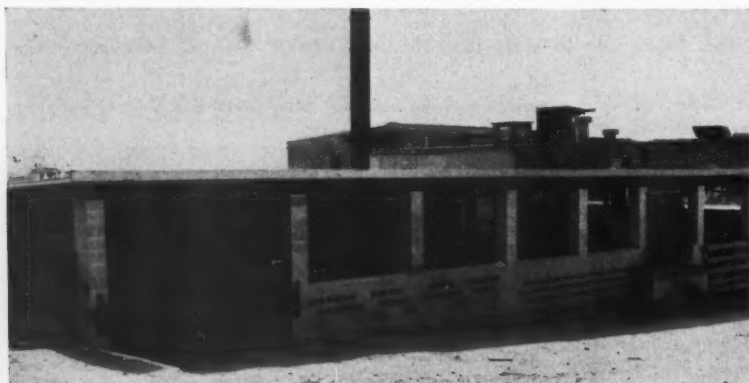
While proud of its tradition, management has progressively modernized its physical layout. Dilapidated and antiquated equipment cannot continue to produce quality meats, Oscar declared.

Progress also is being made in community relations. Frank, jr., currently is shooting a series of colored films on various plant operations. The beef film already is completed. While it is not always convenient or practical to take large groups of visitors through the plant, they can view the films under ideal conditions in the plant cafeteria. Of course, anyone who wishes to see the plant first hand may do so, Frank emphasized. Copies of the films can be shown in schools, clubs, civic organizations, etc.

Focke products are merchandised within a 50-mile radius of Dayton, deliveries being made by the firm's fleet of nine International trucks. The vehicles are replaced on a staggered schedule of about three per year. The newest insulated and refrigerated trucks have Fruehauf bodies. Product legends are painted on the trucks, and during the current year the anniversary date forms part of the truck message.

Management of the plant consists of third generation Fockes. Frank W., sr., is director of the board; Oscar is president; Elmer J., treasurer; Urban G., secretary, and Walter E., general manager. These men are training the fourth generation in the traditions of quality sausage manufacturing.

The up and comers are Walter, jr., pork superintendent; George M. Makley, beef superintendent, and Frank, jr., sausage superintendent. ■



RECENTLY CONSTRUCTED livestock pens will amortize cost in insurance premium savings in short time. They are built of concrete blocks with precast concrete roof. Note how blocks are cross-set for extra ventilation.

WEST CARROLLTON GLOSS PARCHMENT Snaps up Appearance!



Now, for the first time, here's a GLOSS parchment for wrapping hams and bacon! The high gloss finish brightens the printing and makes a *much more attractive package*.

But that isn't all. Actual tests show that hams and bacons wrapped in this amazing new product keep their moisture content better than in ordinary wrapping.

The basic sheets are 27 lb. and 35 lb. in either opaque or regular Vegetable Parchment. It can be supplied as a single, double or Tri-Wrap.

Why not dress up your product in a sparkling wrapper that will increase your sales? Send us sample of your ham and bacon wrappers and we will gladly quote you on your requirements.

- | | |
|---|--------------------------------|
| BUTTER WRAPPERS | SLICED BACON WRAPPERS |
| BUTTER TUB LINERS & CIRCLES | FISH FILLET WRAPPERS & INSERTS |
| MILK & ICE CREAM CAN TOPS | CELERY WRAPPERS |
| MEAT WRAPPERS | LINERS for meat tins |
| LARD CARTON LINERS | POULTRY WRAPPERS |
| VEGETABLE SHORTENING CARTON LINERS | CHEESE WRAPPERS |
| OLEOMARGARINE WRAPPERS | TAMALE WRAPPERS |
| TRI-WRAP for smoked meats | BUTTER BOX LINERS |
| GLOSS-WRAP for smoked meats (single, double or tri-wrap) | BAKERY PAN LINERS |
| AVENIZED • MYCOBAN • QUILON & DRY WAXED PARCHMENT | RELEASE PARCHMENT |
| | GREETING CARD PARCHMENT |
| CLEAN FOOD PAPER—For Delicatessen and Grocery stores, also Fish and Meat markets. | |

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GENUINE VEGETABLE
Parchment

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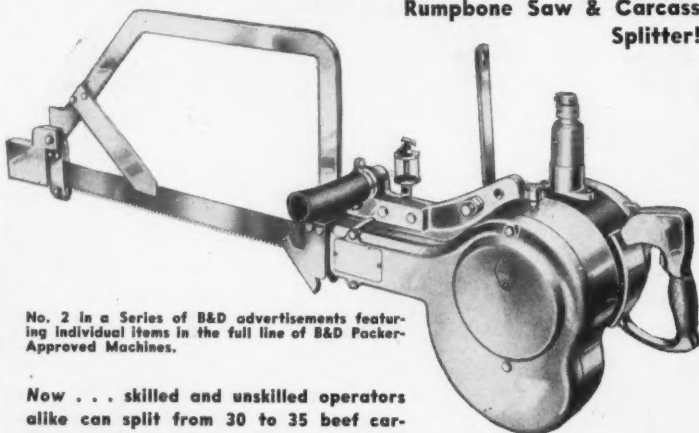
WEST CARROLLTON, OHIO

SALES OFFICES: New York, 99 Hudson St. • Chicago, 400 West Madison St.

JULY 9, 1955

FOR GREATER EFFICIENCY AND ECONOMY...

It's the New B&D Streamlined, Splashproof **Combination**
Rumpbone Saw & Carcass
Splitter!



No. 2 in a Series of B&D advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

Now . . . skilled and unskilled operators alike can split from 30 to 35 beef carcasses per hour. Faster, cleaner and more accurate cutting permits substantial savings in both time and labor . . . increases production, boosts cut yields and lowers production costs. Recommended for both moving chain conveyor system and stationary killing bed layout.



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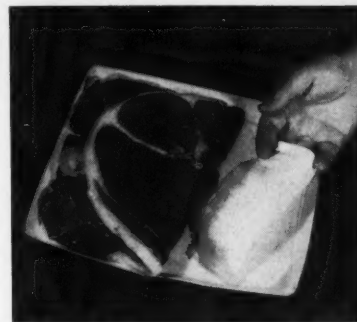
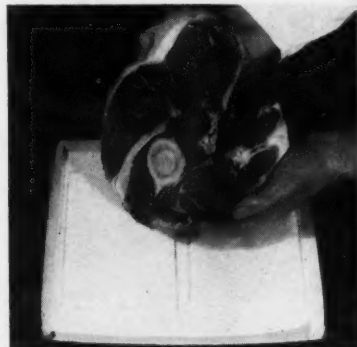
Invest in the Best . . . Buy B & D Machines

Packaging

Paper Pads Absorb Juices In Fresh Meats Packages

A new material, placed on the back-board, absorbs the juices from pre-packaged fresh meat cuts (see photos.) The pad is made of highly absorbent white wadding and backed with grease-proof white paper having a high wet strength. The pads are said to eliminate the freed juice problem, one of the major hurdles in pre-packaging fresh red meats.

The juices contribute to off color development as they prevent the meats



from maintaining oxygen contact. While only a small portion of the cut may become discolored, the customer probably will notice it as she handles the package.

The padding also can be used with any of the fancy meats a packer may prepackage, such as beef liver. Oozing juices of this item have been a hindrance to packaging it successfully. The new padding is said to eliminate this condition and allow the liver slices to retain their normal, sales-enhancing red color.

Since the padding retards discoloration it also helps reduce the amount of retrimming to be done on packaged items. Further, it lengthens shelf life somewhat.

The pads come in package sizes 4.5 in. x 4 in. and 4.5 in. x 6 in. They are made by Kimberly-Clark Corp., Neenah, Wis.

"LITEWEIGHT" HAND SEALER

designed and built
to outperform, outlast
and outpackage 'em all!

SIMPLE CONSTRUCTION!

Only four major parts

LIGHTWEIGHT—EASY TO USE!

Iron weighs only 8½ ounces

STURDY CONSTRUCTION!

Ruggedly built—Fewer parts

ELEMENT GUARANTEED!

For a full year against burnout

MULTIPLE LIFE!

Replaceable sealing shoe multiplies life because of extra-long element life.

Speedy operation with minimum effort!

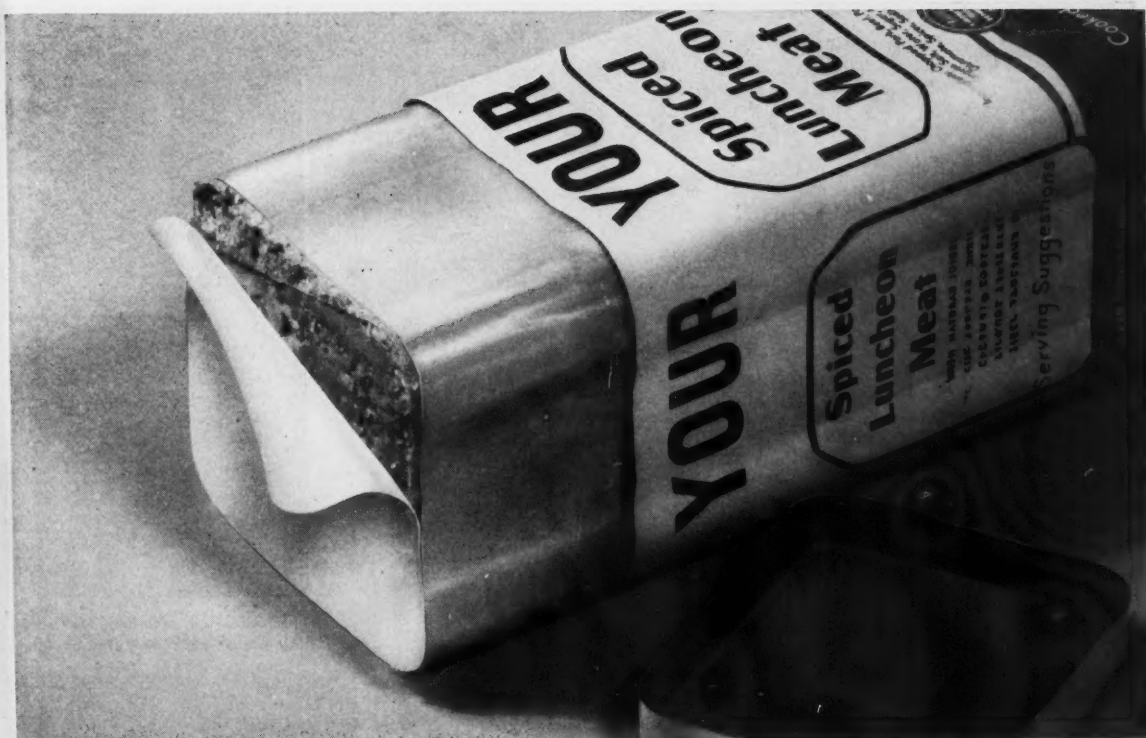
This popular Great Lakes "LITEWEIGHT" Hand Sealer is properly angled to assure easy operation and perfect seals every time . . . to make more seals with fewer moves. This one iron does the work of several . . . ample heat in head to permit continuous use under all operating conditions.



Only \$8.75 ea. for
cello iron . . . \$1.00
extra for Teflon
Cover for sealing
Pliofilm. Order yours
today!

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Road • Chicago 18, Illinois



Winning REPEAT Customers For Canned Meats

When you line your tins with KVP Special Lard Liner Parchment, you are helping make your canned meats more popular.

Why? Because the buyer can slide the product out of the tin smoothly. No sticking to the can. No crumbling of meat. It's easy to handle, or serve. An invitation to buy more.

And the paper, being genuine vegetable parchment, won't go to pieces during the cooking — or fall apart afterward — or defibre on the meat. Strips freely from the product. Leaves it neat and appetizing. Pure, tasteless, odorless, too.

FOR NON-CANNED MEAT SPECIALTIES use KVP Deodorized Kraft Waxed. D-O-K liners and dividers for cartons of bulk sausage and similar products keep the meat from sticking to the carton, minimize moisture loss, guard against foreign odors, and prevent rapid growth of mold and unappetizing surface conditions.

Food protection is KVP's specialty. If you aren't using these special papers, send for samples and complete details.

THE KVP COMPANY, Kalamazoo, Michigan

BRANCH AT DEVON, PA. ASSOCIATED COMPANIES: KVP CO. OF TEXAS, HOUSTON, TEXAS — HARVEY PAPER PRODUCTS CO., STURGIS, MICH. — KVP CO. LTD., ESPANOLA, ONT. — APPLEFORD PAPER PRODUCTS LTD., HAMILTON, ONT.; MONTREAL, QUE.

Specialists in FOOD PAPERS



For Protection and Sales Appeal



BUD FARDER, foreman, proudly displays picnic package with new label.



DISTINCTIVE Tom Sawyer trademark is used in all phases of firm's promotion, including truck billboards.



LEE BRIECHLE, superintendent, shows new wiener pack with stick-on label.

Famous Figure of Fiction Builds Package Sales

TOM Sawyer is back in business painting fences. Only this time he is working for Standard Sausage Co., Minneapolis, Minn. Developed several years ago as a trademark, the famed Mark Twain character performs merchandising chores for the sausage kitchen.

The trademark is used to integrate the entire packaging program. The fence painting scene serves as a billboard for brand and product legends on various large packages. On smaller items it serves as a distinctive mark that makes Standard's prepackaged products stand out in display cases.

The sales impact of the label design is demonstrated by smoked picnics. Since they have been packaged in Tee-Pak pouches, printed with the Tom Sawyer fence scene, volume has increased 15 per cent.

William T. Johnson, president, believes that at least some of the design's success is due to its color neutrality. When colored lettering is used over a transparent package it often tends to neutralize or clash with the color of product, he said. Tom Sawyer's white fence forms a pleasing background for imprinting product information without detracting from the natural color of product.

While Standard Sausage employs its trademark to build product recognition, it also uses a personalized note to customers of larger stick products to build good consumer relations.

Some time ago Johnson was served

the company's Mettwurst at home. As he cut into the natural casing, the juice squirted onto his tie. While the sausage was undeniably juicy, Johnson reasoned that some customers might be a bit miffed, as he was, at having their ties soiled. To forestall such resentment and plug products at the same time, a small tag, 3x2½ in., is attached to each Mettwurst and carries the following hand written message:

"Better be careful when you eat this product or the juice will run down your chin and stain your dress or necktie. Seriously, this is just the juiciest, best-tasting sausage you ever



W. T. JOHNSON, president, tallies weekly sales of packaged items that Tom Sawyer helped firm merchandise in Twin-Cities' area.

ate. Simmer it slowly and serve it piping hot with baked beans, sauerkraut or as the meat in a regular meal. After you've tried it, I'll bet you serve it often. Tom Sawyer."

The success of the original tag on the Mettwurst has prompted the firm to extend the idea to other natural casing sausage.

The firm does quite a business in gift packages for industrial customers. Johnson noted that packages prepared for Christmas gifts, company outings, etc., often were mishandled. If product were left at room temperature for several days it might lose its flavor. Blame would fall on the packer. Johnson met the situation with this personalized note inserted in every gift package. The Christmas note, for example, states in part:

"I know you'd like to leave your gift under the tree until after the holiday, but the boss and I tried awfully hard to make these products as good as we could, and they do need refrigeration. Won't you please unpack these containers at once and refrigerate the sausage."

The Tom Sawyer design, while having excellent recognition value and color compatability, also has another important qualification—theme variance. The activity of young Tom can be timed to suit the season. In summer, for example, Tom is pictured going fishing with a pole in one hand and his lunch, wrapped in a scarf, in the other. In fall, books in hand, he

ambles toward the old schoolhouse.

Most of Standard Sausage's output is stick product; however, the firm has started to prepackage link and chub items, using the Stretch Wrap technique. Heat sensitized Kum Kleen labels are dispensed by machine and placed on top of each package. Lee Briechele, plant superintendent, said the packages are tightly formed and can withstand repeated handling as consumers make their selections.

A new product, a German style wiener package, was introduced recently to supplement the skinless line. This is the one item for which a new label was designed. The face of a jolly German pictorially characterizes the product.

The Tom Sawyer design is used on all other products as Johnson believes a versatile trademark is one of the most effective merchandising tools a packer has at his command. The label has been painted on the firm's fleet of 30 trucks, used in point-of-sale promotion and become the logotype for advertising in local newspapers. ■



NEW TRANSPARENT package for merchandising three pounds of wieners has been introduced by Central States Paper and Bag Co., St. Louis. Called "Picnic Pack," the new package is a round bottom polyethylene bag said to give a neat, snug fit. A St. Louis packer tested the Picnic Pack and enjoyed an increase in sales volume.

★ ★ ★

Davys Likely to Be Around Quite a Spell

An official Walt Disney Davy Crockett shirt is being offered by Swift & Company, Chicago, for a label or tracing of a label from one of its canned meat items and 75c.

The premium is a tie-in with the company's summer canned meat sales promotion and Swift's sponsorship of the Disneyland television program over 136 ABC-TV stations which started July 6.



THE BOX SETS THE STAGE...



CORRUGATED AND SOLID FIBRE BOXES
FOLDING CARTONS • KRAFT PAPER AND SPECIALTIES
KRAFT BAGS AND SACKS

... when you raise the curtain on a new product. A modern container dramatizes the features of your product. Yet, the cost of a fresh design for your box is just a small fraction of what you spend on product development.

Strikingly handsome printed effects are now made possible by Gaylord's newly-developed "Oyster White" boxboard. For samples and complete information, call your nearby Gaylord office.

GAYLORD CONTAINER CORPORATION ★ ST. LOUIS

SALES OFFICES FROM COAST TO COAST ★ CONSULT YOUR LOCAL PHONE BOOK

VACUUM PACK

SLICED LUNCHEON MEAT
AND OTHER FOODS WITH *Guaranteed* SEALING

Fast operating CAMPBELL
Wrapper seals in flavor,
freshness and color...with

*Less than 2%
package "Leakers"*



DRASTIC SAVINGS IN PACKAGING MATERIALS AND LABOR ACTUALLY PAY FOR MACHINE IN FOUR TO SIX MONTHS TIME!

Amazing, but true—and field proven by America's leading packers. Automatic, the machine requires only one person for push-button operation. And, savings up to 65% on wrapping materials alone are effected because wrapper tightly hugs the product—requires no costly bags, double wraps or large overlaps to insure *guaranteed* positive sealing.

High Speed Production—Sharply increased production effects further savings, too. Continuous feed, double vacuum head machine produces 40 to 70 units per minute—dependent upon wrap materials used. Single head machine—20 units and up.

Get The Facts Today—Learn about this revolutionary, new VACUUM PACK Wrapper—how and why its "leak-proof" packaging production can be *guaranteed*. Write for full particulars.

- 98% of packages positively sealed—guaranteed
- Eliminates shrinkage and color loss
- Tremendous savings in materials and labor
- 40 to 70 units per minute—double head
- Reduces spoilage—extends shelf life
- Increases sales appeal—wins new customers

Vacuum-wraps tables, meats, bacon, loaves, patties and other products. Seals in flavor and shape in other eye appealing, sales stimulating packages.

Guarantee

It is hereby guaranteed that out of every 100 units Vacuum-packed on a CAMPBELL Vacuum Pack Meat and Food Wrapper in regular production service—98% or more will be positively sealed against leakage at sealing areas of heat-sealing wrapping material used for the package.

HUDSON-SHARP MACHINE CO. • GREEN BAY • WIS

Campbell
WRAPPER

HUDSON-SHARP MACHINE CO. • GREEN BAY, WIS.

Manufacturers of Aniline and Groove Presses, Folders, Interfolders, Laminators, Waxers, Embossers, Slitters, Sheeters, Roll Winders, Packaging Machines, Crepers and Tissue Converting Units.

Write for catalog on your company letterhead.



SAVINGS IN water and chill down time are effected by new mist-producing spray heads in shower stall. John Worzniak activates spray valve.



LARGE LINK products are banded to achieve product identification by the consumer.

Better Brand Identity Ticket to Repeat Sales

PROPERLY identified, a top quality sausage product will accrue good will and repeat sales for the processor. This concept is basic to modern packaging with its emphasis on brand identity. Packaged sausage items or stick products are easily identified. However, with link product sold from bulk boxes, identification necessitates extra effort.

The Kowalski Sausage Co., Detroit, faced this problem of identification. One of its main items is Polish sausage. While some of this is pouched in two-link units, much of it still moves from the bulk 10-lb. box.

Steve Kowalski, general manager, said management felt the retail customer might or might not notice the plant's name displayed on the box. Once the links were wrapped by the retailer there was no identification. To carry the brand name into the consumer's kitchen, it was decided to band each link of Polish sausage weighing about ½ lb. When the cage truck lots are pushed into the packaging room an employee, using a Milprint printed label, bands each of the links. A Bo-stitch hand sealer snugly attaches the label around the link. However, the labels can be removed quickly by the consumer.

Another packaging specialty is the firm's "Czarna Krakowska." The product is a Krakow sausage using ham and loin meats in its formulation. To distinguish the product from other Krakow sausage, the firm uses a black printed casing. Ray Szliek, sales manager, said the product's name—literally translated "Black Krakow,"—inspired the design of the black casing. Sales of the product have increased since its casing color and product name have been associated, Szliek said.

The company's name is placed on the casing in a repeat and reversed color pattern to permit ready identification in showcase displays.

Another casing feature used by the plant concerns a long stuffing horn. The plant employs the fibrous casing-wire mold technique in preparing stick product for slicing. With this horn, the entire stuffing operation is performed without removing the partially stuffed casing to the table to tamp the stuffed product before locking the wire mold. The casing and the mold are both placed on the horn at the beginning of the stuff. The mold is locked and the neck of the casing extends toward the stuffer cock. Because all the slack of the casing is at the



JOHN BAK, purchasing agent, inspects all-black casing that ties in with product name.



LONG HORN used in stuffing loaves for slicing makes it easier to handle the casing-molds and thus increases the stuffer's productivity.

cock end, the stuffing is directed into the casing contained in the mold. Initially, the mold is held by the horn. As stuffing progresses, the mold glides onto the table for support.

The operator has his hands free to control the stuffing cock and casing slip out. When stuffing product for slicing, John Worzniak, plant manager, estimates that the long horn increases output by 25 per cent.

Still another productivity aid installed recently are Binks spray heads in the shower stall. To replace the perforated piping in the six-cage shower unit, 28 Binks spray heads were used. Kowalski said both time and water consumption have been cut in half with the sprays. By atomizing the water, the sprays increase the effective heat transfer rate of the water. At the same time the spray mist eliminates the former heat pockets encountered with the older method when longer pull down periods were necessary. ■

Packer Ads Win Awards From Chicago Ad Club

Armour and Company won three advertising awards and two other industry firms also were award winners in the annual recognition by the Chicago Federated Advertising Club of "outstanding achievement in advertising produced by Chicago talent" in the past year.

In the industrial and business magazines classification, Armour won first place for an institutional campaign in color, produced by John W. Shaw Advertising, Inc., and an honorable mention for a product selling campaign developed by Foote, Cone & Belding. Armour also won first place in the newspaper division for a product selling campaign in color, produced by Tatham-Laird, Inc.

Jones Dairy Farm and its agency, George H. Hartman Co., won first place in the newspaper division for product selling (400 lines or less). First place for 60-second television commercial, full animation, went to John Morrell & Co., Kling Film Studios and Campbell-Mithun, Inc., advertising agency.

Subway Car Cards Employed

Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y., has announced the signing of a nine months' contract for space in the New York Subway System, starting July 1. The actual label from the product package has been employed and attached to the car cards, giving a five color effect.

PACKAGING

Some Tips on Pre-Breading Frozen Meats

Some pointers on the breading of frozen meat specialties, items of fast growing interest to meat packers, have been given by Robert B. Thorne of the Golden Dipt Division, Meletio Seafood Co., St. Louis.

"The packer or processor is definitely interested in a breading that will enhance his product, giving it a crisp, tasty coating that will keep flavor in and the cooking grease and oil out," Thorne said. "Further, he wants to make certain that in keeping product in cold storage there will be no flavor loss of the breading due to oxidation." Thorne added that an ingredient in breading made by his firm permits holding of pre-breaded items under proper refrigerated conditions for as long as 12 months without loss of flavor.

A number of meat items can be breaded and processed in portion-controlled units, such as breaded veal, pork and beef. Thorne advised that the processor experiment first with manual breading, getting desired weights, sizes, etc. For large production, he recommended breading by machine.

"There are many methods in making various meat items from boneless bulk meats, but the most economical are either grinding or chipping," Thorne said.

Grinding for Pork Patties

"Meat for grinding should be cut into small chunks and mixed thoroughly so that the lean and fat will be distributed evenly. The meat is run through a 3/4-in. plate.

"But when making pork patties," Thorne said, "grind the trimmings and shoulders (lean as possible) through a 3/8-in. or 1/2-in. plate. Mix the grind thoroughly with about 10 per cent of veal that has been ground through a 3/16-in. plate. This veal emulsion acts as a binder to help hold the pork in shape. Mold with an automatic patty machine to whatever size and shape is desired.

"In the chipping process the boneless meat should be frozen, shaped to conform to the slicing carriage of a heavy-duty slicing machine, then sliced very thin. After slicing, grind 10 per cent of the same product through a 3/16-in. plate and mix thoroughly (with the exception of pork, use veal for the binder). Next, mold with a patty machine to whatever shape and size is desired.

"When breading by hand," Thorne emphasized, "it is a must that patties be placed in single layers on a

tray after they come off the molding machine and then moved into a -40 to -50° blast freezer. The patties will be ready to bread in 20 to 30 minutes. Machine equipment is available that can bread product fresh, thereby eliminating double handling.

Thorne suggested that patties be dusted with an extra fine grind of breading before being dipped in the batter mix. This will do two things: 1.) it will absorb any moisture caused by temperature change of the frozen patty being immersed in the batter mix; 2.) it will add weight. Thus, the batter mix need not be too thick if extra weight is desired.

Weight also can be added by thickening the batter or reduced by thinning the batter mix with water.

"Allow the patties to drain a few seconds after dipping," Thorne continued, "then place them in the dry ready-mixed breading. Be sure to pat the breading into the patties for firmness.

"Special blends of pre-breading mixtures can be formulated to meet economically the specific requirements of individual processors," Thorne said. "This makes it possible for a processor to specify weight or thickness of his breading and actually predetermine the exact shade of color his product will have when served.

"Through the use of special formulas, processors thus can retain the individuality of their products and still have the cost-saving advantages of a ready-mixed breading."

★ ★ ★



NEW, FULL-COLOR overwrap for quick frozen Bella Pizza-rettas of Bella Products Co., Inc., Somerville, Mass., provides better brand recognition and has boosted sales of product, the company says. New design was produced by Western Waxed Paper Division, Crown Zellerbach Corp. It features full color reproductions of small 6-in. pizzas, which are promoted as hors d'oeuvres or snacks.

On its own



The careful attention your fine meat product has received through every step from stockyard to packing and final processing doesn't show here. Your extensive advertising and promotions can't help you here at all-important point-of-sale.

YES, YOUR PACKAGE IS TRULY ON ITS OWN!

That's why you need a package that TELLS the shopper about your product, and, even more important, SELLS THE SHOPPER!

Western Waxed leads the field in the creative design and manufacture of superior packaging materials for the meat packing industry.

Our experience, facilities, and craftsmanship enable us to give you the finest package

— A package that will really sell your product in today's highly competitive and rapidly changing markets.

Manufacturers of mullinix Peek-A-Boo® Packages



WESTERN WAXED PAPER
Division Crown Zellerbach Corporation

SAN LEANDRO, CALIFORNIA • Plants and Sales Offices
at Los Angeles and Portland, Oregon

CHASE

makes 'em all

**M /
MULTIWALLS
/ W**

**BARREL COVERS
and
DRUM HEADERS**

SAUSAGE BAGS

HAM BAGS

MEAT COVERS

**PROTECTIVE
LINERS**

**LAMINATED
MATERIALS**

Polyethylene lined Multiwall bags can save on the average of 80¢ for each barrel they replace. Eliminates barrel reprocessing, shipping of empties.

Various size and shape sheets of burlap bonded firmly with a protective resin to crinkled waxed kraft for complete protection and durability. With or without fasteners. Plain or printed.

Right size, right shape. Sharp, clear brand printing, with or without grease-proof liners. Strongly sewn, top quality materials.

Finest, pure, non-contaminating cotton. Wide range of sizes, printed with color-fast brand markings.

Crinkled kraft, waxed or unwaxed, made in sizes and shapes for your specific needs. Meets all U. S. Dept. of Agriculture requirements.

Complete line for bags, boxes, barrels or drums. Crinkled kraft one-way stretch or crinkled and pleated for all-direction stretch. Poly Liners for the ultimate in protection.

For every need: crinkled kraft and asphalt, crinkled kraft and polyethylene, textiles and polyethylene. Available in all sizes, all type bags.

**PROMPT ATTENTION,
PROMPT SHIPMENTS,
WHATEVER YOUR REQUIREMENTS**

**PLACE YOUR NEXT ORDER WITH:
CHASE BAG COMPANY**

General Sales Offices:
309 West Jackson Blvd., Chicago 6, Illinois
30 BRANCHES AND SALES OFFICES—COAST-TO-COAST

Packaging

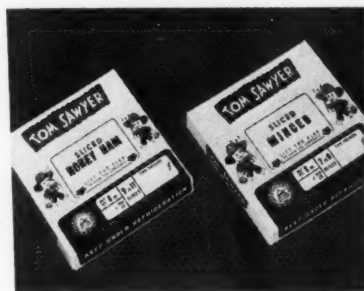
Small Bites Prove Best

Note for the processor, some of whose employees perform repetitive operations, such as those involved in peeling frankfurts or packaging:

Management Methods reports that individuals, as well as groups, make more effort to succeed if they see they are accomplishing something in the direction in which they are headed. In one case handled by consultants of the National Institute of Industrial Psychology in a British marmalade plant, the output of girls preparing fruit fell to a low of 82 units per day when a day's full work was piled in front of each girl at the start of the period. The huge backlog made the job seem like an endless chore that got nowhere slowly.

Then one change was made. The girls were given a small tray of fruit to work on at a time. This seemingly slight change brought output per girl up to 147 units per day. Each small tray presented a conquerable goal unconsciously set by the operator herself.

★ ★ ★



CAREFREE TOM Sawyer, barefooted and whistling, sets off new design aspects of this Wallot-Pak family for Tom Sawyer luncheon meats of Standard Sausage Co., Minneapolis. Developed by Marathon Corp., Menasha, Wis., package uses three colors.

★ ★ ★



NEW PRODUCT of New England Provision Co., Boston, is pastromi. Item is being marketed through New England in new 8-oz. flat package with light protective flap which can be lifted to see product. Marathon Corp., Menasha, Wis., is the package supplier. Nepco is backing introduction with radio spots on seven stations and featuring the new product on television.



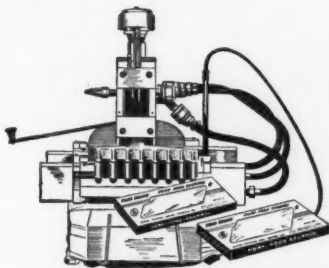
It takes some buzzin'
around **TO GET BUSINESS!**

In these days of keener competition you need products that are easy and profitable to market — you need packages that catch the shoppers' eye, and you have to keep "buzzin'" around your dealers to get them to push your wares.

B.F.M.'S ARO-MATIC is the answer to fast, economical production of a great variety of delicious meat specialties, beautifully and attractively packaged. Make these profitable delicacies with B.F.M.'s proven, tested formulas and incomparable seasonings, and you'll soon have your dealers "buzzin'" around for more.

With ARO-MATIC you mold and package PORK SAUSAGE, BEEF BREAKFAST SAUSAGE, BARBECUE BEEF STICKS, BEEF PATTIES, SALISBURY STEAKS, VEAL PATTIES, HAM PATTIES and many more.

Use that coupon now — and we'll come "buzzin'" around to help you get "buzzin'".



Check the coupon for the factful ARO-MATIC BROCHURE that tells all about these business getters.



Good Seasoning Is Basic

BASIC FOOD MATERIALS, INC.
855 State Street • Vermilion, Ohio

- ☐ Send us complete information about the new ARO-MATIC MERCHANDISING PROGRAM.
- ☐ Send us the factful Brochure that describes the ARO-MATIC — for economical production and packaging of meat specialties.
- ☐ Have your salesman call.

Ship us at once _____

FIRM NAME _____

BUYER _____

ADDRESS _____

CITY _____

STATE _____



PAQUATUF*

DAN-D-SORB*

GLASSINE*

3 sheets
attached
at one end

Patented **TRI-PAK**, being 3 in 1, simplifies your buying, handling, inventory and wrapping of hams.

PAQUATUF* -- Gleaming white, tough, greaseproof outer surface -- ideal for logo and other printed message.

DAN-D-SORB* -- Absorbent center sheet -- acts as cushion and gives shape to ham.

GLASSINE* -- Inside sheet -- grease resistant -- helps retain flavor.

TRI-PAK makes other smoked meat wrapping obsolete. May we have the opportunity to tell you more?

Member of
Wisconsin
Paper Group
for better
Pool Car
Service



creators · designers
multicolor printers
of flexible packaging

there is a Daniels product to fit your needs

SALES OFFICES: Rhineland, Wisconsin . . Chicago, Illinois . . Philadelphia, Pennsylvania . . Akron, Ohio . . Denver, Colorado . . Dallas, Texas . . Los Angeles, California

Domestic Meat Label Is Subject of MIB Memorandum

Printing the domestic meat label on fiber board containers is the subject of MIB Memorandum No. 220, dated June 17. The memorandum reads:

"The domestic meat label may be printed directly on fiber board containers which serve either as large size immediate containers or as shipping containers. It shall be printed in black ink on any color background, except green, which offers sufficient contrast so that it is prominently and informatively displayed.

"It shall be of the same size and style as the one illustrated on page 66 of the Meat Inspection Regulations as amended except that the appropriate establishment number will be shown and the firm's name and address of the establishment or the firm's name only may be printed at the bottom of the label. Kraft sheets or paper take-offs of the label shall be submitted in the usual manner to the Washington office for approval.

"This does not apply to the domestic horse meat label which is required to be printed with black ink on light green paper of good quality and applied as a label."

New Seitz Pension Plan to Serve As Model, Union Says

Seitz Packing Co., Inc., St. Joseph, Mo., is the first independent packing firm in that area to install an employee pension plan, the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, announced.

The union said the plan will be used as a model for other independent plants if they seek to work out pension plans.

As of July 1, the Seitz firm will contribute to the fund at the rate of \$1.60 per week for each of its approximately 200 employees. The employees will contribute the same amount. Pension payments will begin when the worker is 65. If the employee wishes and the company consents, he may continue to work until he is 70.

Personnel Selection and Training Aids Available

A catalog designed to help management select better employees, improve their performance, choose employees for promotion and reduce turnover is available to industrial relations personnel and management men. It describes intelligence, interest, personality, aptitude and skill tests. The catalog is published by Science Research Associates of Chicago.

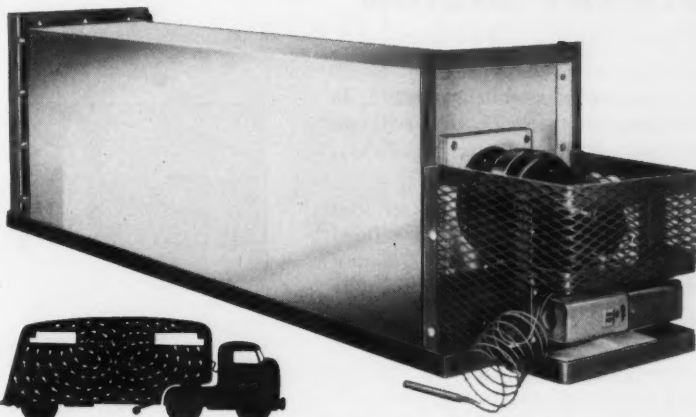


You can't beat
FOSTER-BUILT
DRY ICE BUNKERS FOR

Low Cost Truck Refrigeration

Foster-Built does it again! Another Foster-Built First in truck refrigeration... the New Frigi-Matic Auto-

matic Temperature Control Bunker! If you want increased payloads and profits... here's the answer.



Only Foster-Built offers you complete truck refrigeration at such low cost. Bunkers as low as \$65.

NEW Foster-Built Frigi-Matic is the DeLux Model. Both 2-block and 4-block units come completely equipped with Frigi-Matic Temperature Control.

Now with Temperature Control

New Efficiency: You're sure of positive temperature control at all times. Frigi-Matic maintains constant temperatures, with a range from 0° to 70° F. Air is "double-shot" through unit for efficient frigidty.

New Operating Savings: Accurately controlled temperatures assure savings in operating costs. Cuts dry ice consumption.

No Maintenance: Absolutely no upkeep. The rugged simple design of Foster-Built Bunkers eliminates repair bills.

Bigger Payloads: The compact size of Foster-Built Bunkers permits maximum truck capacity. Result: Bigger Payloads!



Frigi-Matic Temperature Control is also available as an accessory for installation with your present Foster-Built Bunker. It will pay for itself in a short time! Only... \$25.



for Complete Information
Or phone: MOndroe 6-6880

Foster-Built Bunkers, Inc.
757 W. Polk Street, Chicago 7, Illinois

NP-78

Gentlemen: Please send information on:

- ☐ Frigi-Matic Dry Ice Bunker ☐ Dry Ice Warehouse List
☐ Complete line of Foster-Built Bunkers

Name

Company

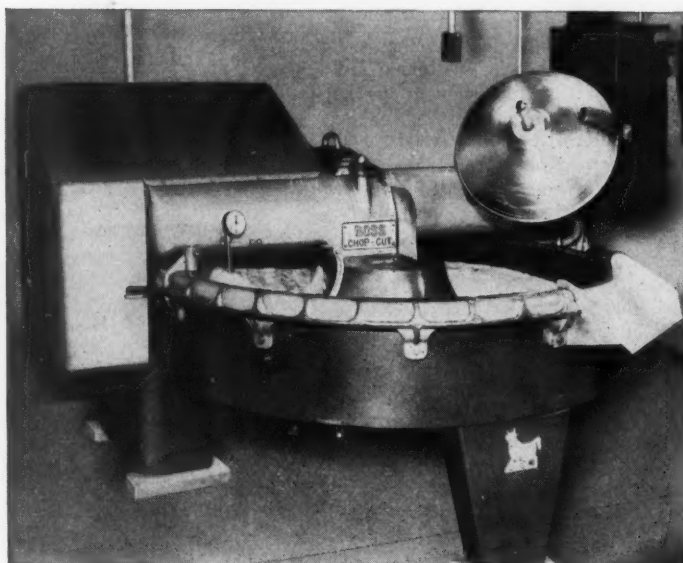
Address

City Zone State

BOSS**CHOP•CUT****CONSTRUCTION****FEATURES****"BOSS"****STURDY DESIGN**

- Heavy Cast Iron bowl housing.
- Multiple - ball bowl bearing. Hardened and polished steel balls operating in nickel-cast iron race. Bearing supports over entire bowl circumference. Heavy, cast, galvanized bowl guard.
- Precision machined, nickel-cast iron bowl with polished cutting surface. Bowl driven by heavy steel worm running against ball thrust bearing. Worm gear ring is of nickel-cast iron with precision cut teeth.
- Heavy, close grain cast iron apron is rigidly reinforced to provide vibration-proof totally enclosed knife shaft bearing. Apron front is designed for sanitary operation.
- Precision machined, steel knife shaft has ground seats for the heavy roller bearings, knife slots are milled, and indexed for perfect knife balance. Shaft bearings are totally enclosed and sealed.
- Stainless steel, over-the-side, fully automatic, revolving disc unloader is driven by a totally enclosed motor through a helical gear reducer. This unloader, an invention of "BOSS", is being imitated on competitive silent cutters. The CHOP•CUT is not a silent cutter.
- Motor mounting is adjustable. A galvanized housing protects the motor and V-belt drive.
- Stainless steel bowl scraper.
- Stainless steel mixing plow.
- Dial thermometer furnished.

**CUTS / COOLER
FASTER
BETTER**



CHOP•CUT in use

**THE MACHINE THAT REVOLUTIONIZED
SAUSAGE MAKING**

There is new performance, new economy,
new speed at your command in the beautiful
new CHOP•CUT sausage meat chopper.

Engineered and designed to last for
many profitable years.

Best Buy Boss

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



CHOP•CUT TURNS OUT MORE PRODUCT PER HOUR

Increases capacity in relation to bowl size,
power demand and time cycle.

BOSS

PROFIT!

Reduces chopping time. Increases
absorption qualities of meat. By
using the CHOP•CUT, lower grades
of meat produce finer finished product.

VERSATILE!

Does all the work of the
silent cutter but 50% faster
and in one operation as
materials are added just as
they are in a silent cutter.



SUPERIOR PRODUCT!

Eliminates shorting. Produces a more
homogenous product with greater
capacity for absorption.

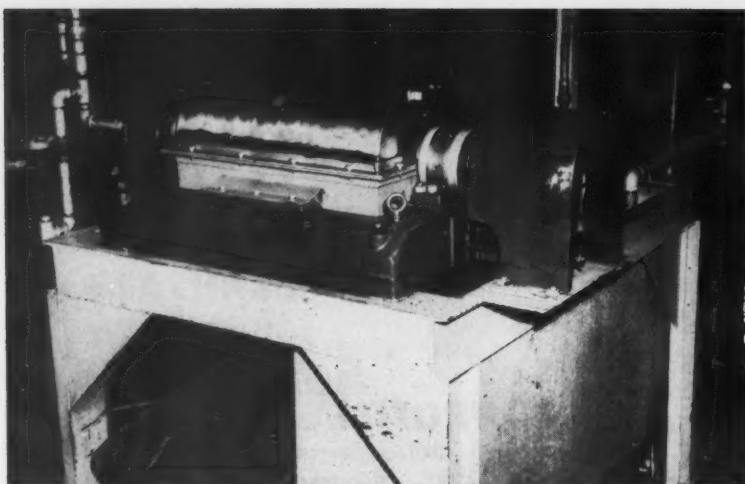
FRICTION REDUCED!

In the CHOP•CUT knife friction is greatly
reduced allowing a longer chop, if
necessary, to produce an extremely
fine cut product, or the use of
water instead of oil.

CHOP•CUT IS FASTER



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



HIGH SPEED horizontal centrifuge from front; wheelbarrow catches removed solids.

Dubuque Spins Way to Better Tallow

AFTER years of annoying and costly claims from purchasers of our tallow and greases, we believe we have eliminated one of the big after-rendering problems—removal of fines and moisture from our fats—and have also simplified handling in our own plant."

Triumphantly pointing out the current absence of claims as "proof of the pudding," that's the way the management of the Dubuque Packing Co. of Dubuque, Ia., describes the accomplishments of a new setup under which the firm's tallow, dark grease and hog grease settling tank bottoms are put through a high speed horizontal centrifuge to remove fine solids and moisture before the products are stored and/or shipped.

Centrifuging through the Sharples Super-D-Canter takes the place of long and careful settling—a process which can seldom be done with maximum effectiveness in the average plant—and, by reducing MIU to the minimum level, yields tallow and grease which are most acceptable to the purchaser and in which the acid content does not rise during storage and shipment. The Dubuque company found that conventional settling frequently left enough fines in the finished product to cause trouble later.

Centrifuging, moreover, eliminates much of the messy and difficult problem of handling settling tank bottoms. Under conventional procedure considerable amounts of this material

must be moved and processed further in order to effect a final separation of the fat and solids.

Dubuque Packing Co. produces three kinds of inedible fat: a light, clean hog grease in considerable volume; tallow (the amount will increase with the completion of a new Can-Pack beef killing floor), and a small quantity of wet-rendered dark grease. Rendering of inedible is done in 16 dry melters (four more are



REAR OF CENTRIFUGE with sump into which the clarified tallow flows before it is pumped to storage.

being installed) and the tankage is conveyed to mechanical screw presses for extraction.

Because of its original high quality it is unnecessary to centrifuge most of the hog grease, but the settling tank bottoms are put through the unit.

Tallow, which makes up the bulk of the material put through the centrifuge, is stored briefly in 15,000-lb. settling tanks where it is brought up to a temperature between 180 and 200° F. Processing must be done with the material at this high temperature. A small water line, controlled with a valve, feeds into the tallow supply line near the centrifuge. When a tallow run is started the water valve is cracked and a small trickle is fed continually into the fat as it enters the machine. This water aids

in the separation of fines from the tallow and is discharged from the machine as moisture in the solids. The latter fall into a wheelbarrow underneath the centrifuge.

Mixture of water into the tallow is regulated to obtain optimum separation of fats and solids. Hot water can be fed into the centrifuge through the same line to clean out the machine at the end of the day.

Tallow is introduced into the bowl of the horizontal centrifuge through a feed tube located in the hollow center shaft. Here the fat is acted upon by centrifugal force; the solids are deposited against the wall of the bowl. The liquid, being of lesser specific gravity, forms a concentric inner layer in the bowl. Inside the rotating bowl is a helical screw conveyor which rotates in the same direction but at a slightly lower speed than that of the bowl. This conveyor is pitched so that the solids, which are deposited against the bowl wall, are carried to one end of the bowl where they are discharged from ports. As in gravity settling, the liquid near the surface of the liquid layer has the greatest clarity. This clarified tallow continuously overflows adjustable weirs at the liquid discharge end of the bowl. The liquid fat is led away and kept separate from the solids and is discharged into a small tank underneath the machine. It is pumped thence to the storage tanks.

At the Dubuque plant the machine handles 3,500 to 4,000 lbs. of tallow

ONE MAN WITH DIVERSOL CX CAN DO THREE JOBS AT ONE TIME

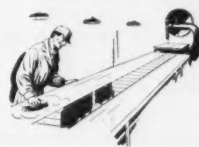


Three jobs at one time. That's what Diversol CX does by cleaning, sanitizing and deodorizing, in one operation! It saves you money on labor and clean-up time, protects your fresh cuts, puts longer shelf-life into pre-packaged meats and reduces the possibility of discoloration and greening.

BETTER SANITATION ASSURED Diversol CX assures low bacteria count by penetrating dirt and grease to kill bacteria hidden in cracks or rough spots. What's more, Diversol CX does not mask odors. It deodorizes by killing odor-causing bacteria on contact.

WIDE-SPREAD USES From the interior of delivery trucks . . . to killing areas, cutting tables and cooler floors and walls . . . Diversol CX puts savings in sanitation. Clean-up crews find their work goes faster.

FREE DEMONSTRATION Diversol CX is safe yet completely effective. In addition, it's color-coded pink to prevent mix-ups with other compounds or food ingredients. So for economical cleaning, sanitizing and deodorizing . . . try Diversol CX. There's never any obligation for information, or a free *on-the-spot* demonstration of any Diversey product. For details, just write on your letterhead to . . .



THE DIVERSEY CORPORATION

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FLAVOR CONTROL
is "automatic" with

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ONION & GARLIC JUICES

... because V-J distributes evenly and quickly throughout your sausage products!

The concentrated potency of fresh V-J GARLIC JUICE is well illustrated by the fact that only $\frac{1}{8}$ th ounce per hundred pounds of product is required to impart a real taste sensation to your franks, bologna and sausage specialties. V-J assures easy flavor control . . . penetrates rapidly throughout the batch. V-J is the effective, low-cost way to lift your products out of the ordinary and give them a delightfully new zest.

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per hour. It is located in the rendering department and requires little attention from the staff except for starting and water feed regulation at the beginning of a run. Little maintenance is needed and cleaning is relatively simple. The centrifuge operates at 3,250 rpm. and is turned by a 10-hp. motor with V-belt drive.

Because of a change in personnel, before- and after-installation tests on the packer's regular tallow are not available. However, similar tests on the firm's dark grease show that there has been a 50 to 100 per cent reduction in the moisture and other unsaponifiable material since the centrifuge has been in operation.

Dubuque is currently running some experiments in which dark grease is put through the centrifuge twice to determine whether the second separation will bring about further significant improvement in the grease.

Operators report that centrifuging does not have much effect on the color of the fat except insofar as it may be lightened and clarified by the removal of suspended solids.

The river point packer is now planning a second centrifuge installation. In this case the machine will be used to separate grease from tank-water before the latter is fed into new evaporators to be installed. ■

**Air Pollution Research
Bill Passed by House**

A bill to provide research and technical assistance to combat air pollution was passed by the House July 5 and returned to the Senate.

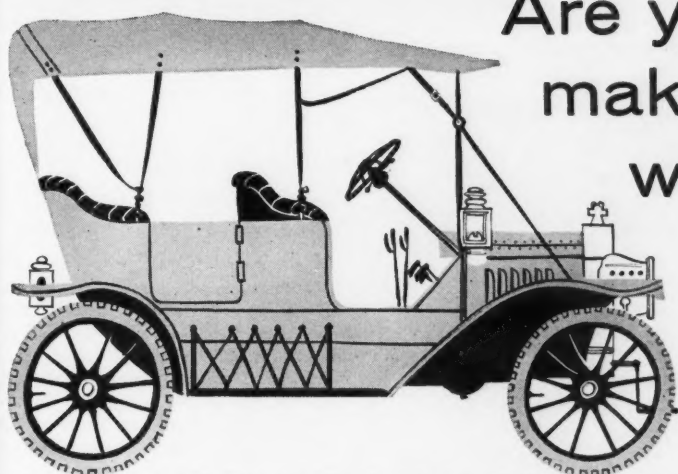
The measure (S 928), as amended by the House, would authorize the Secretary of Welfare to prepare and recommend research programs for devising and developing methods to reduce air pollution.

The bill would provide an authorization of \$5,000,000 for each of five fiscal years beginning last July 1.

**Classified Phone Book for
Foreign Traders Planned**

An international classified business telephone directory will be published in the United States for the first time next January, the Bureau of Foreign Commerce announced. The 1956 edition will be open to American businessmen engaged in international trade.

Details may be obtained from Publishers Consultants, Inc., the U. S. offices of the International Telephone Directory, 10 East 49th st., New York City.



Are you still
making Brine
with "Model T"
methods?

Then Save Time and Money with **THE LIXATE PROCESS**

In a single piece of equipment, The Lixate Process combines a method of dissolving rock salt without agitation and a method of filtration.

MAKES BRINE AUTOMATICALLY

The Lixator makes and filters all the brine you want or need with no human aid whatever and can be located *anywhere*—even hundreds of yards from buildings and points of use.

UNIFORM QUALITY AND STRENGTH

The Lixator produces *only* 100% fully-saturated brine, self-filtered, crystal clear. May be accurately reduced in strength, without testing, without delays.

PIPED TO POINTS OF USE

Turn a tap, there's your brine—*where* you want it, *when* you want it. No handling of salt or finished brine. Economy! Convenience! Efficiency! All Lixator installations are custom-engineered.

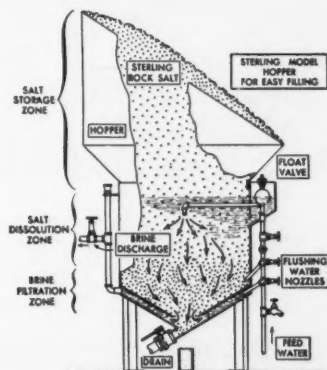
EVAPORATED SALT DISSOLVERS, TOO

Rock Salt or Evaporated Salt—International provides both in all forms. It provides also any technical advice on salt, brine, or auxiliary equipment, required by users, for either kind of salt.

INTERNATIONAL SALT COMPANY, Inc. **Scranton, Pa.**

SALES OFFICES: Atlanta, Ga. • Chicago, Ill. • New Orleans, La. • Baltimore, Md. • Boston, Mass. • Detroit, Mich. • St. Louis, Mo. • Newark, N. J. • Buffalo, N. Y. • New York, N. Y. • Cincinnati, O. • Cleveland, O. • Philadelphia, Pa. • Pittsburgh, Pa. • Richmond, Va.

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HOW LIXATOR WORKS

Rock Salt, fed by gravity, keeps tank filled. Water in dissolution zone dissolves salt, becomes 100% saturated brine. Lower bed of rock salt acts as filter. Result—crystal clear, fully saturated brine.

It costs nothing to find out what The Lixate Process can do in YOUR plant! SEND THIS COUPON NOW!

International Salt Co., Inc.
Industrial Division, Scranton 2, Pa.

Without obligation, please have an International Industrial Engineer call to show me how The Lixate Process might be adapted to my plant.

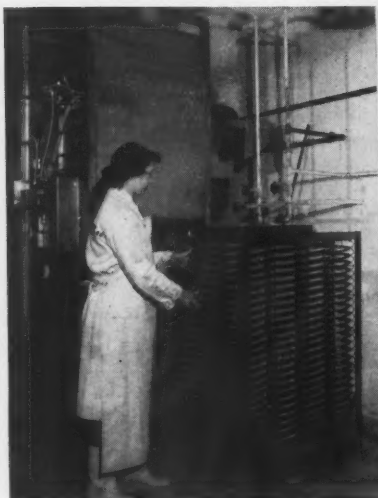
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Firm Name _____

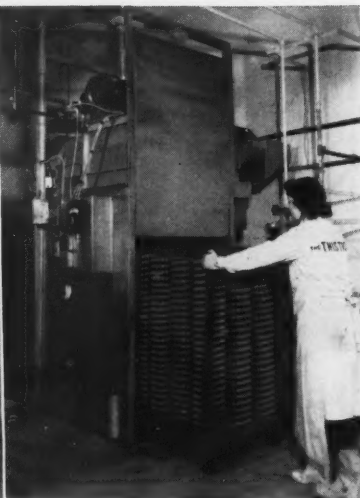
Address _____

City _____ Zone _____ State _____

Operations



HANGING linked franks in cage.



SAUSAGE into processing unit.

Straight-Line Frankfurt Processing

A straight-line, one-operator process for producing frankfurts has recently been tried out in a West Coast plant and is reported to have a single unit capacity of about 250 lbs. each 40 minutes, or around 3,000 lbs. per day.

As shown in the photos above and below, the setup calls for the use of linking "Twisticks" (see NP of July 17, 1954) and joined cabinets into which the cages of vertically-hung sausage are pushed for concentrated treatment by heat and smoke and cooking, showering and chilling.

With the new system devised by the Twistick Co., product handling and transport, and operator movement, are held to a minimum; twist-linking the sausage on the stainless reel is done at the empty cage on "V"-shaped brackets

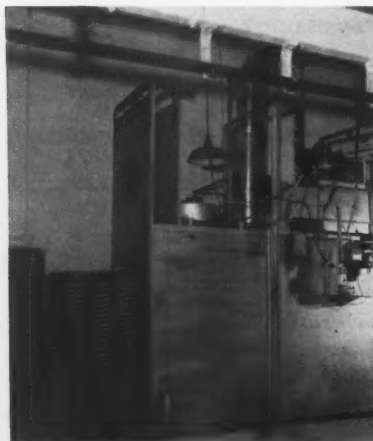
which can be attached to the cage in seconds. As each reel-stick is filled it is placed vertically (see top left photo) in the cage without crouching or reaching; notches in the head rack bar assure even spacing.

The operator then transfers the loaded cage into the first processing cabinet (see picture at top right) and resumes twisting operation on the next empty cage.

After completion of the processing cycle, a loaded cage of finished wieners is discharged into the same general area. The finished sausage, with the reel held at the side of the cage on "U"-shaped brackets, are unwound to the peeling machine.

The complete processing unit (only shown in part here) is 3½ ft. wide,

FINISHED sausage coming out.



PREPARING to unwind to peeler.



5½ ft. high and 24 ft. long, thus occupying about 90 sq. ft. of floor space. This includes the area needed for smoke generation. Utilities required are water, steam, electricity and gas. Gas and sawdust are used in the smoke generator.

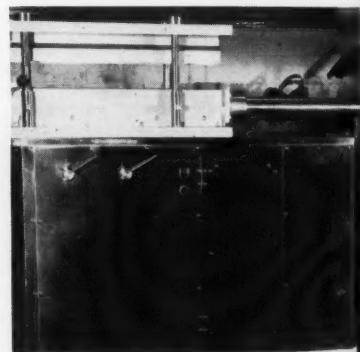
New Press Permits Weight Control Slicing Of Frozen Meats

A newly developed machine (see photo) shapes frozen meats for portion control slicing. It will shape either the boned out primal cuts or chipped or chopped ground meats. The only requirement is that the meats be chilled properly.

Frozen product is tempered to 26 to 28°F. and then pressed. Ground meats can be cured or seasoned before pressing and must be chilled to 26°F. for the best results.

The technique is said to improve the appearance of hamburger by retaining maximum color. The molding cycle is brief, thus the red meats are not denied oxygen for long.

Regardless of the weight of product, all meats will press to a uniform diam-



eter; however, the length will vary.

The machine is divided into two parts, with the upper section clearing for loading. When meat is loaded, the upper mold and end pistons compress it at a pressure of 1,500 psi. This high pressure permits very accurate weight per count slicing. It is said that check weighing need be limited only to spot checks.

In plant operation, boned out cuts move directly into the freezer, thence to the pressing machine and the slicers. Fabricated meats need not be held in a freezer for molding. The press will mold about four units per minute of any frozen product. The unit is helpful in lessening the need for freezer space and holding product movement to a minimum. The waste loss of meats clinging to individual molding devices is eliminated.

The press measures 56 in. long, 22



Reduce
COOK-OUT
in Canned Hams
with

SODIUM HEXAMETAPHOSPHATE

CURAFOS®

SODIUM TRIPOLYPHOSPHATE

CURAFOS phosphates increase the moisture retaining capacity of lean meat fibers thus assuring that natural juices and protein stay in the meat. Cook-out is materially reduced, and canned and boiled hams taste better, look better.

The use of *food-grade* CURAFOS develops a brighter, richer color in all cured meats, and the color lasts longer on the shelf. Try readily soluble CURAFOS for cured meat products that gain high consumer acceptance.

CURAFOS Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U.S. Patent 2,513,094 and Canadian Patent 471,769.

CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M.I.B. Bulletins 190, 190-1, 199.

CALGON, INC.

Hagan Building, Pittsburgh 30, Pa.

Associate Members—N.I.M.P.A. and A.M.I.

GLOBE gives you UNIFORM FLAVOR CONTROL

with its NEW MODEL No. 52 Inject-O-Cure Bacon Curing Machine

NOW



ORDINARY
INJECTION
CYCLE

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GLOBE'S PROCESS GIVES 2 1/2 TIMES LONGER PENETRATION CYCLE

The Globe Inject-O-Cure
injects an EXACT, pre-
determined amount of cure—
with no guess work—in-
jection can be accurately con-
trolled to less than one cubic
centimeter. It's a uniform
cure—with never a varia-
tion—every belly gets the
same percentage of cure in
the same uniform pattern.

A controlled bacon cure is now possible, an exact, uniform cure to
match your own recipe, including the all-important sugar content YOU
select. The Model 52 will pay for itself in a short time because the curing
period is reduced to 24-48 hours—and the yield is measurably increased.
The average capacity of the Model No. 52 is 420 bellies per hour.
This controlled, uniform cure means a uniform flavor control never before
possible — it means greater customer satisfaction and acceptance — it
means more repeat sales, more steady profits for you.

Let your Globe salesman tell you more
about this new Model No. 52 Inject-O-Cure today.



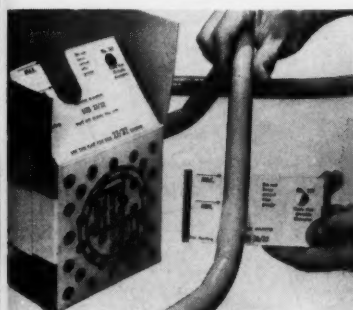
The **GLOBE** Company

4000 S. PRINCETON AVE. • CHICAGO 9, ILLINOIS

in. wide and is 54 in. high. The work area is 36 in. high and is finished in stainless steel, permitting rapid clean-up. The unit is made by Lebo Press, Pittsburgh.

Measuring Tools Aid To Frank Stuffing

Three measuring tools have been made part of the caddy in which the "Smoothie" skinless frankfurter casings, made by Tee-Pak, Inc., are shipped. The inside flaps of the container have been printed and die cut to tell the



sausage stuffer if he is stuffing the casing to the correct diameter. Both maximum and minimum sizes can be measured quickly by passing the stuffed casing through the gauge.

Also cut into the flaps of the caddy is a die cut hole which is the same size as the outside diameter of the correct horn to be used with the casing. Horn size can be checked by inserting the horn into this hole.

A third measuring tool, a 6-in. rule on one of the bottom flaps, can be torn off and used to measure link length in either inches or centimeters.

Irradiated Beef Study

Treatment of beef muscle with a sterilizing dose (2,000,000 roentgen-equivalents-physical) of radiation of high velocity electrons does not significantly impair nutritional value or wholesomeness, according to a study made by C. E. Poling, W. D. Warner, F. R. Humburg, E. F. Reber, W. M. Urbain and E. E. Rice of Swift & Company research laboratories, and reported in *Food Research* of May-June, 1955. The report deals with "Growth, Reproduction, Survival and Histopathology of Rats Fed Beef Irradiated with Electrons."

Phosphate Tenders Cattle

Cattle injected with phosphate before slaughter produce more tender meat, British government food scientists reported recently.

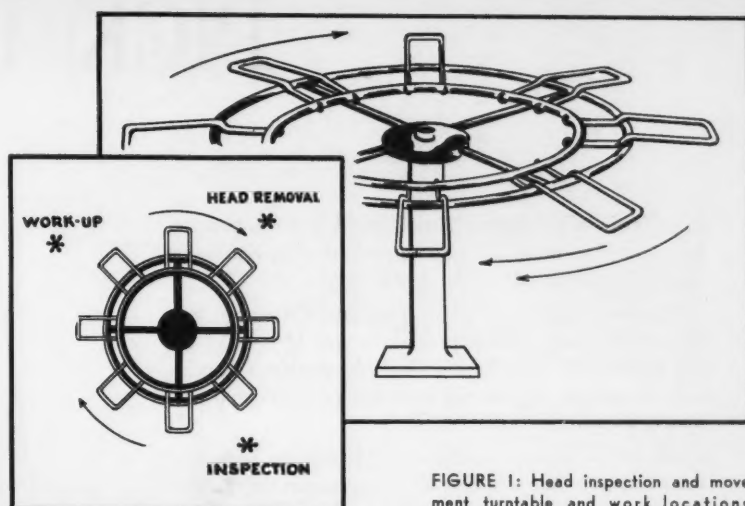


FIGURE 1: Head inspection and movement turntable and work locations.

Three Materials Movement Ideas

Materials movement can be employed effectively in simple as well as more complex, power-driven forms. The Seattle Packing Co. of Seattle, Wash., for example, uses three or four relatively simple methods to bring the work and/or product to the worker or machine without use of power and with minimum manual effort.

On the killing floor cattle heads are transported from the removal station through the inspector to the workup table on the turntable shown in Figure 1. The head racks can be removed for cleaning and sterilization. The wheel is balanced so that

a little nudge keeps the heads moving from one station to another.

Meat and bone scrap from the Ex-

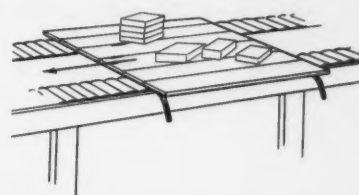


FIGURE 3: Tracks instead of racks.

PELLER is fed from the rendering department through a wall into the adjacent storage room during the night. The material piles up along one end and wall of the room and flows over plates which cover the sub-floor screw conveyor to the grinder (see Figure 2). The plates are removed next morning and much of the material feeds by gravity into the screw.

With many of its sausage and other processed items cartoned for shipping, the Seattle firm uses skids for storing product for order makeup in the assembly-shipping cooler. The skids of boxed meats are brought into the cooler by a lift truck which slides them onto a waist-high track (see Figure 3) consisting of an underframe and two roller conveyors. Tracks carrying skids of various products feed at right angles into the main order assembly conveyor. As a skid is emptied in making up orders, a full one behind it is pushed forward.

The firm also uses a guide chain system for returning empty single rail hang off landers back to the pritch plates similar to the one described in the NP article of February 5, 1955 on the Royal Packing Co.

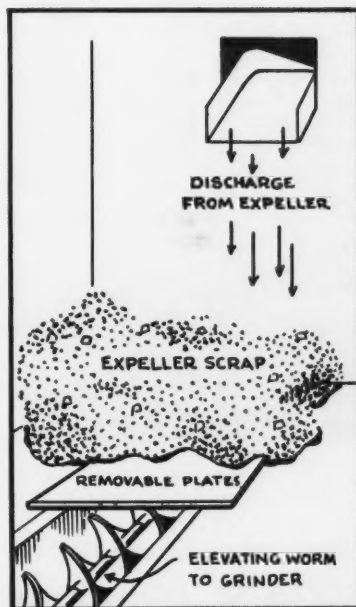


FIGURE 2: Meat scrap goes to grinder.

PICK UP SALES

It's Picnic 'n' Barbecue Time! What better way to entertain guests at home than to serve a sizzling Southwest Barbecue like the one shown on the right.

This exciting four-color, two-page ad (reproduced here in black and white) will appear in the July 11 issue of *Life* and the August *McCall's* and *Good Housekeeping*—Canco's way of reaching a potential audience of 47,700,000 customers for you!

All the tantalizing goodness of this famous Southwest Barbecue is recreated in easy-to-follow recipes that employ a wide variety of canned foods and beverages. When Mrs. Homemaker goes to the market she will buy *your* products.

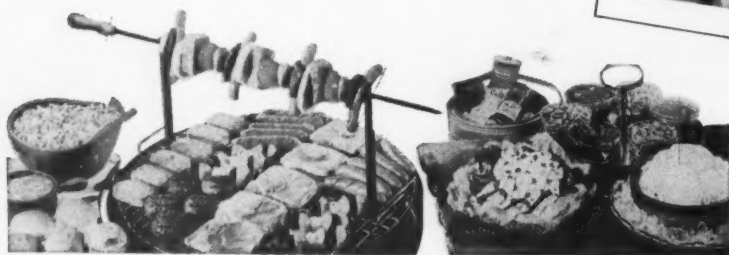
Take advantage of this unique and appealing promotion by Canco. Be sure your retail outlets highlight your brands . . . price them attractively and display them prominently.

Southwest Barbecue is just one more example of Canco's service to you . . . another ad aimed directly at consumers—the people who ultimately buy your products. Another striking ad that urges these customers to buy foods and beverages in cans. The help is here—profit by it!

FREE!

Mats or photographs for newspaper advertising . . .

To help YOU get YOUR brand featured in food retailers' newspaper ads, Canco has mats for the main illustration of this Southwest Barbecue ad (2 col. 65 screen) for any tie-in program you may work out with your retailers. A mat or photograph will be sent FREE direct to any retailer planning such a promotion. Requests should be addressed to: American Can Company, Sales Promotion Division, 100 Park Avenue, New York 17, New York.



Everything, even

ZIPPY TOMATO SAUCE

1 can (1 lb.) tomatoes
1 can (8 oz.) tomato sauce
1 medium-sized onion, chopped
3 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
1 tablespoon prepared mustard
1 teaspoon chili powder
¼ teaspoon salt
Combine ingredients; simmer 15 minutes, stirring occasionally. Makes 3 cups. Note: You can also buy delicious barbecue sauce ready-made—in cans!

Bonnie are wonderful. But how to combine 2 cans of tomatoes, 2 tablespoons onion, 3 tablespoons cider vinegar, and ¼ lb. of ginger. Bake 'til bubbling.

No recipe necessary. Canco's Zesty Tomato Sauce is a different name for the same Can Company product.



Go first to the people who are first!



AMERICAN CAN COMPANY

New York, Chicago,
San Francisco

ESAT PICNIC TIME!

ven

Beans are made in cans. But here's a new can. Combine 2 cans of beans, 1/4 teaspoon of sugar, and 1/4 cup of water. Shake 'til bubbling.

No recipe? No problem. Use the Tomato Sauce or the different mixes in the Can Company catalog.

meat, comes from cans made by American Can Company

SOFT DRINKS

They're extra-easy to chill and serve—in cans. And the new MisoCans,* developed for soft drinks by American Can Company, are scientifically designed to lock in the appetizing flavors... and in the bubbly, sparkly fizz.

GRILLED FRUIT KABOBS

Arrange on skewers canned cherries, apricots, pineapple, peaches. (American Can for cherries, for example—a special lining fruit at its luscious best.) Broil and baste kabobs, turning once.

BASTING SAUCE

1 cup syrup drained from fruits
2 tablespoons lemon juice
1/4 teaspoon each cinnamon and allspice
Combine ingredients and simmer 5 minutes to blend flavors. Um-m!

JIFFY POTATO SALAD

French-style or German-style, ready to serve—here is one of the newest products to come in Canco cans. Or—make your own in a jiffy with ready-cooked canned potatoes.

TOP-YOUR-OWN SUNDAES

Everything but the ice cream comes in Canco cans! Among the help-yourself toppings you'll want on hand are chocolate fudge or syrup, fruit sauces, nuts, coconut—and "squirr-on" whipped cream.

SARDINE GARNISH

Ah, what tasty tidbits! Whether you prefer the tiny, silvery Maine fish or the larger California variety—Canco cans bring them to you.

try this sizzling good SOUTHWEST BARBECUE

If it comes in a **CANCO** can... it comes to you at its best!



Looks Good! Tastes Good!



because it's made with **TIETOLIN**

TIETOLIN uniformly binds lower-priced materials such as jowls, beef trimmings and pork fat . . . gives your meat products smoother texture, greater uniformity, better taste and greater yield. TIETOLIN gives you balanced binding power and quality performance. As a well-known sausage maker put it: "*Tietolin finishes the product with indications that only the best of meat has been used.*"

Tests show that TIETOLIN is the most helpful and efficient ingredient for making frankfurter-wiener peeling easy. Because TIETOLIN'S bacteria count is comparatively low, it causes no sourness when exposed to room temperature changes. Fully approved for use in federally inspected plants. Write for sample drum or leaflet.



FIRST SPICE

Mixing Company, Inc.

19 VESTRY ST. NEW YORK 13 WOrth 4-5682 • 98 TYCOS DR. TORONTO, CANADA (Ssell 1-0751)

The Meat Trail...



HOT WEATHER teammates are macaroni and canned meats in a nationwide promotion by the National Macaroni Institute and the National Meat Canners Association. Here J. H. Moninger (right), secretary of the Meat Canners, and Robert M. Green, executive director of the Macaroni Institute, review point-of-sale material which members have distributed across the country. The promotion extends through July.

Memphis Packing Expansion To Double Kill Capacity

Memphis Packing Co., Memphis, Tenn., has begun the second \$1,000,000 phase of its \$2,500,000 general expansion program, M. F. STRAUSS, general manager, announced. Contracts let last week will more than double the plant's kill capacity.

Strauss said the company will be able to buy about \$35,000,000 worth of Mid-South-grown cattle and hogs annually when the improvement is completed, compared to its present market capacity of some \$16,000,000 worth of livestock. About 98 per cent of the cattle and hogs processed by the firm are purchased in the Mid-South.

Southern Builders was awarded the contract for construction of a new 8,000-sq. ft. building to be used for slaughtering purposes.

The first \$1,000,000 phase of the expansion program, which was completed recently, includes a new building to house the sausage and smoked meat departments, bacon smoking and slicing facilities, ham processing rooms and additional beef chill rooms. Equipment in the new addition is of stainless steel and aluminum.

The third phase of the program will be a new office building which will cost approximately \$500,000, Strauss said.

PLANTS

Improvements costing approximately \$100,000 have been completed at the Phoenix plant of The Cudahy Packing Co., A. H. BOLIN, general manager of the plant, announced. They include an enclosed and refrigerated loading dock, a vacuum pack line for sausage items, a new pork cutting room and an enlargement of the beef chill cooler. An additional \$70,000 worth of improvements also are in progress, Bolin said.

Completion of an extensive expansion program at Vienna Sausage Manufacturing Co., Chicago, has been announced by WILLIAM LADANY, president. The project included the addition of 1,000 sq. ft. of floor space to the factory and offices and the installation of \$100,000 worth of new refrigeration equipment and vacuum packing machinery. The firm has added vacuum packed frankfurters to its line of meat products.

F & M Packing Co., San Leandro, Calif., is expanding its sausage manufacturing plant. Total investment in the 1,600-sq.-ft. addition will be \$140,000. The firm plans to add five new employees.

George's Cash Market, Lenox Dale, Mass., has built a small processing plant to produce hams and sausage for its meat department. GEORGE W. STEINHILBER is the proprietor.

JOBS

Four promotions at the John Morrell & Co. Sioux Falls plant have been announced by L. E. WINNETT, sales manager. H. J. BAUCH, formerly

a district sales manager, has been transferred to the beef sales department and will be responsible for the sale of beef in the plant's central and branch house sales areas. He also will assist in promoting the sale of boneless beef and beef cuts. B. J. SAUER, manager of the Aberdeen branch house, will be transferred to Sioux Falls as divisional sales manager. E. V. MADDOX of Mitchell will succeed Sauer as Aberdeen branch manager, and S. F. MARTENS of Fairmont, Minn., will succeed Bauch.

JOSEPH J. WICHOSKE has been named sales manager of Cher-Make Sausage Co., Manitowoc, Wis. He has been with the company for seven years, serving as salesman for Manitowoc and Appleton, Wis. Mrs. EMIL G. CHERMAK is president of the firm and a son, ARTHUR, is vice president.

TRAILMARKS

A double anniversary was observed recently by LEWIS WIEDERHOLD, president of Wiederhold Sausage Co., St. Petersburg, Fla. It was the fifth anniversary of Wiederhold's company and his 25th anniversary in the meat industry.

F. W. SPECHT, president of Armour and Company, Chicago, has been appointed Chicago regional chairman of the National Association of Manufacturers to promote sales of U. S. savings bonds through the payroll savings plan.

URBAN N. PATMAN, president of Urban N. Patman, Inc., Los Angeles, was host at a meeting of the Southern California Executive Stewards and



RECENTLY-ELECTED to the directorate of the Massachusetts Wholesale Food Terminal, Inc., Newmarket Square, Boston, were (l. to r.): Max N. Lampert, William Snider, assistant treasurer; Frederick S. Stearn, Samuel Summers, Harold Widett, president; Noah M. Levine, treasurer; Paul Miller and Herbert Cohen.

Caterers association in Los Angeles. More than 340 members met in Rodger Young Auditorium. Featured speaker was Dr. IRVING WEXLER, University of California at Los Angeles, who talked on human relations.

THOMAS E. WILSON, retired chairman of Wilson & Co., Inc., Chicago, will be cited as "an outstanding American" by the National Shrine convention in Chicago. An engraved citation is to be presented to him during the convention's Shrinorama program Wednesday evening, July 13, in Soldier Field.

H. H. COREY, chairman of the board of Geo. A. Hormel & Co., Austin, has been elected to the board of trustees of the Committee for Economic Development, New York City. The non-profit organization conducts a national program of research and education in a continuing effort to determine public and private policies which will maintain high employment and production and rising standards of living.

HARRY KAVITSKY has withdrawn from the partnership of Southwestern Provision Co., Philadelphia, and the business now is operated solely by MORRIS EISENBERG.

Nearly everybody in Sioux Falls, S. D., found out about it recently when newcomer GEORGE FOCKE got a telephone, and it wasn't due to any party line. Focke recently moved his family from Falls City, Neb., to Sioux Falls where he will be sausage superintendent at Greenlee Packing Co. The telephone they ordered for their residence turned out to be the 25,000th installed in that city, an event that got considerable newspaper coverage.

Krey Packing Co., Belleville, Ill., by operating without a lost-time accident during the six months ended May 31, has qualified for the American Meat Institute's safety award, the AMI announced.

E. Y. LINGLE, president of Seitz Packing Co., Inc., St. Joseph, Mo., has been re-elected second vice president of the Citizens Improvement Association of St. Joseph.

FREDERICK ROTHE has been re-elected president of the New York Produce Exchange.

CARL DEFFNER of Armour and Company, Oklahoma City, has been elected treasurer of the Stockyards City Lions Club.

W. F. THIELE, president of W. F. Thiele Co., Milwaukee, sets forth the recipe for his favorite appetizer, ground raw beef, in the July issue

Meat Packers, Inc., Now 17, Helps Make Life Sunnier for Members in Southern California

One of the West Coast's oldest meat associations is rounding out 17 years of active service. Meat Packers, Inc., Los Angeles, incorporated in California January 27, 1938, represents independent meat packers and dealers of Southern California. And it thinks the future looks good for even broader services to its member companies and the area's industry.

The association's new board of directors represents a young, aggressive, expansion-minded group. Chairman is NATHAN MORANTZ, State Packing Co. Other directors are: PAUL BLACKMAN, Acme Meat Co.; BARNEY CLOUGHERTY, Clougherty Packing Co.; HANK HENDLER, Goldring Packing Co.; AL GRUNDMANN, Coast Packing Co.; BEN MILLER, Union Packing Co., and SEYMOUR OWEN, Commercial Packing Co.

There's a definite indication of this group's forward look and confidence in the business in Southern California. Every one of the above named plants now has an expansion under way.

Last October, after 16 years of service, B. W. CAMPTON resigned as president of the organization. His successor, LOU MOSES of Washington, D. C., was chief counsel for the slaughter control program in the Office of Price Administration and chief counsel to the board of appeals in the Office of Price Stabilization. His work with the government kept him in close contact with members of the meat industry and he became aware of their problems.

Meat Packers, Inc., Moses points out, is the bargaining agent for its member companies in all labor negotiations. All labor contracts and grievances are handled by the association office. This procedure lends itself to a more uniform interpretation of labor contracts for all its signators and relieves individual firms of the burden of every-day labor problems. Generally, it makes for more harmoni-

ous living in the local meat industry. In March, 1956, the association's five-year contracts with the butchers



PRESIDENT of Meat Packers, Inc., is Lou Moses, formerly with OPA and OPS.

and drivers' unions will come to an end. With the general unrest of labor, the association feels it must look forward to a long negotiation period before March, 1956, Moses says.

In addition to its labor work, the group is very active in legislation, tax and freight rate work. It was successful in obtaining a favorable ruling from the city of Los Angeles on a gross business tax the city planned to levy on meat packers. It participated in the planning and discussions about legislation on federal grading. Meat Packers strenuously opposed the reduction in west-bound freight rates for fresh meat and packing-house products and was instrumental in having the application postponed recently until September by the executive committee of the Transcontinental Freight Bureau, Association of Western Railways.

Moses expects activities in these fields to continue. There also might be a branching out into other activities; the group plans to explore group cooperative buying, Moses said.

of *International Trail* magazine, nationally-circulated publication of International Harvester Co. The recipe is featured in the magazine's "Automotive Epicure" column.

Dr. DANIEL SWERN of the USDA's Eastern Utilization Research Branch in Wyndmoor has received the Department's highest award, the "Distinguished Service Award." It was presented to Dr. Swern for "distinguished and sustained research which has

aided American agriculture by serving as a basis for scientific advances and for commercial developments leading to substantially increased utilization of surplus fats." Last January he received the Arthur S. Fleming award as one of the ten outstanding young men in the federal service.

PARK DOUGHERTY, vice president and a director of Geo. A. Hormel & Co., Austin, Minn., has been re-elected to a four-year term as an

alumni trustee of Carleton College, Northfield, Minn. He was graduated from Carleton in 1913.

Over-expansion and processing products that were not profitable led to the present financial problems of Paramount Meat Processors, Bronx, N. Y., SAMUEL LIST, attorney for the company, explained at a meeting of general creditors in New York City. He reported assets of \$64,500 and liabilities amounting to \$150,773, or a deficit of \$86,273. Paramount Meat Processors proposed a plan for remaining in business, and a creditors' committee was named to cooperate with the corporation. ABRAHAM J. KRAVETZ of Jersey City, N. J., is secretary of the creditors' committee.

THOMAS N. WELSH, founder of Welsh Packing Co., Springfield, Mo., was one of seven charter members of the Springfield Kiwanis Club who received 35-year membership certificates at the club's 35th anniversary dinner meeting.

ROMOLO BOTTELLI, JR., Newark, N. J., has been elected president of the New Jersey chapter of the American Institute of Architects and the New Jersey Society of Architects. Bottelli has designed numerous federally inspected meat packing plants along the eastern seaboard.

DEANNE RINNER, livestock service director for Wilson & Co., Inc., at Cedar Rapids, is the new president of the Iowa Livestock Judges Association.

John Morrell & Co., Ottumwa, has been granted a Tennessee permit.

DEATHS

HARRY S. CULVER, 84, a veteran of 43 years with Swift & Company, died July 1 in San Antonio, Tex., where he had lived for several years. He retired in 1935 as manager of Plankinton Packing Co., Milwaukee, a Swift-associated firm.

JOSEPH E. TRIGGS, 76, retired president of Springfield Beef Co., Springfield, Mass., died recently. He served with Morris & Co. from 1902 to 1929 when he joined Springfield Beef Co. as president and manager. He retired in 1946.

J. W. HARRELL, 60, Swift & Company office manager in Dallas, died of a heart attack recently after 27 years with the firm.

JOHN T. CAINE, III, 74, general manager of the National Western Stock Show since 1943, died July 5



"DELICIOUSLY DIFFERENT" is the claim made for Heidelberg wieners of Peters Meat Products, Inc., St. Paul, in 3-D embellished rotating bulletins, which are part of extensive outdoor advertising program. Firm has two 3-D rotating units which are moved about in Minneapolis and a third unit located on top of the Peters plant. They feature a 27x7-ft. cut-out of the Heidelberg wiener "held" by a fork which is painted on the board, the painted shadow giving a 3-D effect to the entire fork. Peters Meat Products also employs a highway advertising program throughout Wisconsin and uses regular painted bulletins throughout the Twin Cities. All outdoor advertising for the firm is by Naegle Advertising Co., Inc. Men shown in front of recently-erected bulletin are (l. to r.): Robert E. Peters, secretary-treasurer and general manager of Peters Meat Products; Robert O. Naegle, chairman of the board, Naegle Advertising Co.; Walter F. Broich, Naegle president, and Quentin J. David, president of David, Inc., advertising agency handling the Peters account.

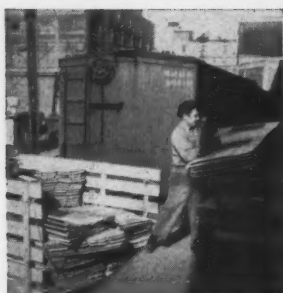


THREE-MONTH SAFETY award of American Meat Institute is received by R. H. Harrison (left), plant superintendent of Wilson & Co., Inc., at Kansas City, Kan., from C. M. Morley, plant manager. Observing presentation in rear are (l. to r.): C. L. Rogers, Harry Sopp, C. J. Henney and Gilbert Martin. This group forms the plant's accident prevention committee, which constantly seeks out mechanical and physical hazards that can be corrected. Posters throughout the plant also emphasize the importance of safety. Over the past five months, the Kansas City plant has not recorded a single lost time accident.

at his home in Denver. He was connected with the livestock industry for about 50 years.

THOMAS B. CHADWICK, 58, senior salesman of the chemical sales division, Chas. Pfizer & Co., Inc., Brooklyn, died recently. Starting as an

office boy, he served with the firm for 43 years. During more than 30 years as a salesman, he represented the company in virtually every section of the country. His territory during the past few years covered the Cleveland and Detroit areas.



1 DON'T



2 DON'T



3 DON'T



4 DON'T



DO



DO



DO



DO

The Safe Way Is the Right and Easiest Way to Do Any Job

Safety practices in many packing-house operations are a foregone conclusion, but the practice of proper work habits in relatively simple operations often is neglected. Since the element of danger in such day-to-day operations as loading and unloading cartons, stitching and opening boxes may be seemingly non-existent, lack of safe work habits does result in accidents, lost time and damage to product. "Don't" and "Do" photographs above illustrate these operations.

1. The worker has carelessly piled knockdown boxes on a loading dock

and backed the trailer at an angle. This work method can result in a cut hand from handling the bundles by the wire and a fall between the truck and platform. In contrast, in the safe and time saving way of loading, the trailer is backed up squarely and the bundles are picked up by the sides and laid neatly in piles.

2. Folding and stitching the two outside edges of the box causes vibration and an unsteady work surface. A slipped stitch here can result in a stitched thumb. However, when the ends are folded as in the "Do" photograph, stitching proceeds safely

without danger of finger accidents.

3. Painful finger cuts can result from ripping open a box with bare hands. Sharp and ragged staples are a menace to safety. A staple pulling device does the same job and leaves fingers intact.

4. Picking up a box by sharp edged steel bands is a sure way to get a painful gash across the palm of the hand. The proper way to lift the box, or any other box, is illustrated in the "Do" photograph.

The right way to do a job is the easy, fast and safe way! (Photos courtesy of John Morrell & Co.)

NSC Reports 1954 Overall Safety Picture Improved

Although the accident frequency rate of the meat packing industry during 1954 decreased by 2 per cent from 1953, the severity rate rose by 26 per cent for the same period. With 40 industries reporting, the meat industry was in 27th place with an accident frequency rate of 9.79. In severity rate comparisons for the same industries, the meat industry ranked 19th with .59.

Industrial injury rates for last year, released by the National Safety Council, showed that 28 of the 40 basic industry classifications reduced their frequency rates and half of them reduced their severity rates.

The average accident frequency

rate for employees in all industries, based on the number of disabling injuries per 1,000,000 man-hours, was 7.22 in 1954—a reduction of 3 per cent from 1953 and 50 per cent less than that of 1946.

The average accident severity rate in 1954 for all industries according to the NSC report, based on the number of days lost per 1,000,000 man-hours, was .80, a decrease of 4 per cent from 1953.

Michigan Fuel Tax Law

Governor Williams signed into Michigan law a bill allowing the state to collect gasoline and diesel fuel tax on motor fuel bought outside but used in the state. Vehicles with fuel tank capacities of less than 25 gallons are exempt.

House Group Wants SBA Extended with Changes

Extension of the Small Business Administration until June 30, 1957, has been recommended by the House subcommittee on government procurement, disposal and loan activities.

The subcommittee, headed by Representative Multer (D-N. Y.), urged that the SBA's loan policy board be eliminated, leaving full responsibility within the SBA for policies and operations.

The report criticized SBA's administration of the financial assistance program, saying that the agency has been "overcautious" in processing loan applications and more small firms should get aid.



Frequent door openings in this house-to-house delivery truck of Enterprise Ice Cream Company of Phoenix, Arizona, pose no problem, because 3 Kold-Hold Hold-Over plates keep ice cream at proper temperature. A 3/4 horsepower mounted compressor forms the highside unit. Body by Aluminum Body Corporation of Vernon, California.

Kold-Hold Hold-Over plates hold temperatures in the ice cream and milk compartments of this wholesale delivery truck built by Williamsen Body Works for Hi-Land Milk. The Hold-Over plates maintain proper temperatures in each compartment during the daily run. Two compressors are plugged in at night to recharge plates.

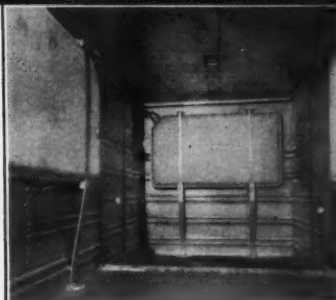
NOW! truck refrigeration that's tailored to your needs

Need "over-the-road" refrigeration? Kold-Trux Mobilmatic is your answer. Prefer make-and-break assemblies for recharging? Kold-Hold has them. Want a mounted compressor? You can get it from Kold-Hold. Have to hold low temperatures in your trucks despite scores of door openings daily? Kold-Hold Hold-Over plates are unexcelled for just that job. Need a combination of some of these systems, or would you be better served by Thin plates, Serpentine Quick-Action plates or Hydro-Pack Blowers? Kold-Hold Division of Tranter Manufacturing, inc., can give you any and all of these units in just the right combination to meet your individual requirements. Don't hogtie your overall operating efficiency by using an inflexible refrigeration system. Rely on Kold-Hold's know how and experience (the originators and oldest manufacturers of mechanical truck refrigeration) to tailor your truck refrigeration to your needs.

look to
KOLD-HOLD
for the latest
developments
in truck
refrigeration

Meat is kept in prime condition by Kold-Hold refrigeration units in Cotesio's Farm-City trucks with bodies built by Aluminum Body Corporation of Vernon, California. Despite door openings, meat suffers no loss of bloom and requires no trimming for spoilage after delivery.

Combination of Kold-Trux Mobilmatic refrigeration and Kold-Hold Hold-Over plates is employed by St. Louis Dairy of St. Louis, Missouri, in several of its large wholesale milk trucks. While in motion, the truck generates refrigeration as needed through its Kold-Trux Mobilmatic system and the Hold-Over plates maintain the required temperatures the rest of the time.



7 ways to refrigerate your trucks and trailers are explained in the new Kold-Trux Catalog No. KT-155. Write for a copy today.

KOLD-HOLD®

DIVISION

TRANTER MANUFACTURING, inc.

460 E. Hazel Street

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More and more meat processors turn to SPECO for more than Correct Design, and Speco's unqualified *written* guarantee. You want knife and plate recommendations based on 30 years of working with your industry and a line diversified enough to give you the right plate or knife for any job.

Improve product quality.....

Speco's engineers help you get cleaner, cooler cuts... cut down temperature rise on any ground product... Recommend

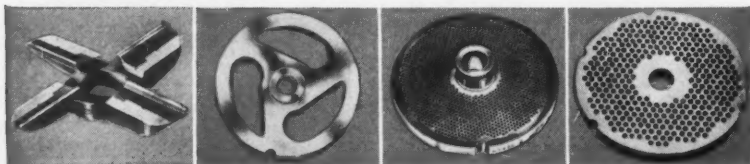
special plates for dry and frozen foods. Speco-engineered grinder knives and plates give you better results *all-ways!*

Increase Grinder output.....

SPECO inc.

There are Speco knives and plates to fit any make of grinder... *guaranteed* to "up" your production, and lower your grinding costs. Specify your grinding job and ask for our recommendation. No obligation involved.

Speco, Inc., 3946 Willow Rd., Schiller Park, Ill.



Specialists in Meat Grinding Equipment for 30 years—since 1925



A good seasoning is the secret of good sausage... but it's no secret that AROMIX high quality

packs a sales wallop!

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

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BLACK HAWK

MEATS

FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

USDA to Tighten Rules on Garbage-Fed Hog Shipments

The USDA announced this week that after January 1, 1956, swine that have been fed raw garbage at any time in their lives, and swine products derived from them, will be unable to move interstate except for special processing. Special processing reduces the value of hogs in some cases as much as 50 per cent.

Department regulations in effect since July 1, 1953, have provided for such restricted movement of hogs fed raw garbage. Since January 1, 1954, however, relief from these restrictions has been provided to this extent: Hogs, and products derived from them, that had at some time been fed raw garbage could be shipped interstate for any purpose, if for 30 days preceding shipment they had been fed cooked garbage or feeds other than raw garbage.

Regulatory officials of the Department's Agricultural Research Service said such relief was necessary when the regulations were first promulgated. At that time 42 per cent of the garbage feeding premises were feeding raw garbage to 751,000 swine. Satisfactory garbage cooking equipment was difficult to obtain. Now only 17.4 per cent of the garbage feeding premises are feeding raw garbage to some 281,000 swine, and satisfactory garbage cooking equipment is available in all areas where it is needed.

Vesicular exanthema, a viral infection that has threatened the nation's swine industry in recent years, is now limited mostly to isolated premises in 39 counties of six states. It is spread chiefly by feeding raw garbage. Forty-six states have passed laws prohibiting the feeding of uncooked garbage.

Cooked garbage is now fed in about 83 per cent of the 14,000 garbage feeding plants, and more than 80 per cent of the hogs fed garbage in the United States now get it cooked. But, experience indicates, the Department says, that cooking must be 100 per cent for complete control of vesicular exanthema.

States with some areas still under VE quarantine are: California, Connecticut, Massachusetts, New Jersey, New York and Rhode Island.

Oleo Tax Collections Drop

North Dakota's state oleomargarine tax collections totaled \$298,023 during the fiscal year ended June 30, a decrease of nearly 44 per cent from the total collected during the preceding year.

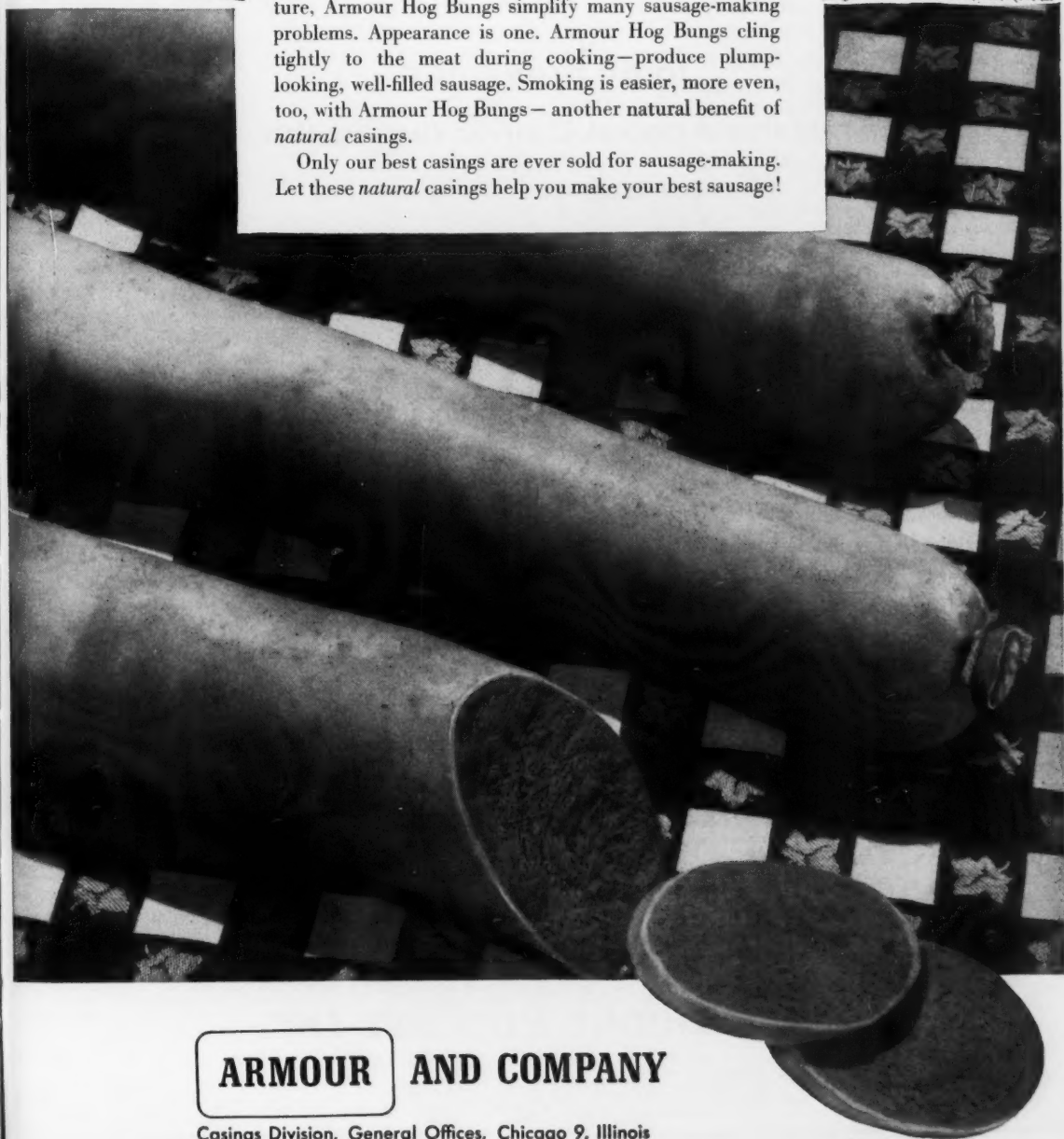
In **MILWAUKEE** as in **WESTPHALIA . . .**
fine sausage-makers use natural casings!

You'll make your best
LIVER SAUSAGE with
ARMOUR HOG BUNGS!

Out of Milwaukee comes some of the world's finest liver sausage. It's liver sausage that's known for its *old-world flavor and quality*. Armour Hog Bungs have helped build this reputation.

Graded and inspected for uniform size, shape and texture, Armour Hog Bungs simplify many sausage-making problems. Appearance is one. Armour Hog Bungs cling tightly to the meat during cooking—produce plump-looking, well-filled sausage. Smoking is easier, more even, too, with Armour Hog Bungs—another natural benefit of *natural* casings.

Only our best casings are ever sold for sausage-making. Let these *natural* casings help you make your best sausage!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

You are cordially invited to submit
an entry for the

DODGE & OLCOTT, INC.

*annual award for outstanding achievement in the
Meat Packing Industry*

to be presented
at the Annual Dinner during the
November meeting of the
American Meat Institute

• • •

Award consists of \$1000 and a gold medal, and competition is open to any member of the industry, either active or closely associated, who has made a definite contribution to the growth and general welfare of the meat packing industry as a whole.

Nominations may be made in all areas of RESEARCH, OPERATING or ENGINEERING, and there are no restrictions as to age, sex or nationality.

A copy of the rules and an entry blank will be mailed on request. Nominations close on August 1, 1955.

Essentially for You



OUR 156th YEAR OF SERVICE
DODGE & OLCOTT, INC.

180 Varick Street, New York 14, N. Y.

Sales Offices in Principal Cities

ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES • FLAVOR BASES • DRY SOLUBLE SEASONINGS

Literature

Materials Handling Equipment (NL 114): Gravity and power conveyors and dispatching systems, engineered for faster production, are described in a 26-page booklet. A table shows different conveyors, their functions and a description of each unit.

Industrial Floor Trucks (NL 120): A complete line of floor trucks including platform, two-wheel and wagon trucks, skids, etc. comprises the contents of a 64-page illustrated catalog. Specifications and purposes of a great variety of trucks are cited.

Flooring for Food Plants (NL 121): A colorful 8-page bulletin describes a floor which it is claimed is not affected by any food acids, alkalies, oils, greases, solvents, detergents or salts. Instructions for preparing and laying the floor are included.

Warehousing Dry Ice (NL 122): Dry ice warehouses in the United States are listed in a 16-page booklet which includes information for over-the-road refrigerated haulers. Recommended dry ice requirements for bunkers also are listed.

Ball Bearing Trolleys (NL 123): A 20-page catalog discusses the use of a new line of ball bearing trolleys for overhead conveyors. Of bolted or riveted design, the trolleys come in 3, 4, and 6-in. sizes with I attachments. Line drawings of the trolleys and attachments and tables show dimensions and load ratings.

Truck Weighing Scales (NL 125): Truck scales ranging from 60-ft. platform sizes down to axle load scales are described and illustrated in an 8-page folder. New features of these scales are listed as weighbridge construction and pit design which, it is claimed, achieve higher strength and installation economies. The folder contains helpful suggestions on selecting a motor truck scale.

Prepackaging for Self-Service (NL 126): An illustrated 64-page instruction manual gives methods and techniques for prepackaging and merchandising meats and other foods for self-service sales. The manual includes information on basic wrapping methods, merchandising, operating procedures, equipment and supplies.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, 16 W. Huron st., Chicago 10, Ill., giving key numbers only (7-9-55)

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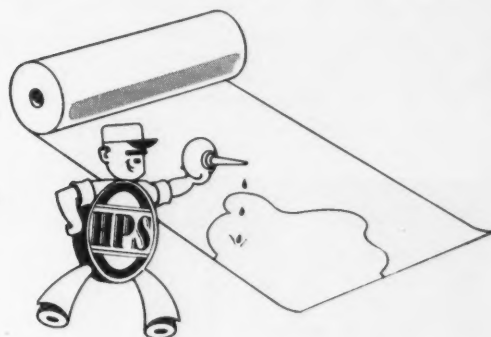
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H·P·S KNOWS OILED WRAPS

PAPERS FOR PACKERS FOR OVER HALF A CENTURY

- Packers Oiled White
- Oiled Sta-Tuf



If yours is the usual or unusual Meat Wrapping Problem
Let us show you how HPS Meat Papers Meet Meat's Musts!

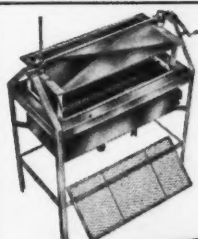
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ADVANCE

MEAT LOAVES LOOK BETTER—TASTE BETTER

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- Shortening is heated above tubes only. Particles separating from product fall into cold zone, and do not burn or discolor shortening.
- Automatic controls prevent smoking, double life of shortening.
- No burned or spotted loaves.
- Capacity: 9—12 loaves per dip.
- Also ideal for browning hams, French frying, various hot dips.

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Carefully
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Representations open
in some territories

Meat Cuts Go West in Fast Trucking Operation

As part of its refrigerated truck service from Chicago to the West Coast in 72 hours, the Refrigerated Division of Ringsby Truck Lines, Denver, handles meat cuts on shelves built in the trailers. Big users of meat, such as hotels and restaurants in Los Angeles and Las Vegas, want their Prime and



"A LOT OF cold meat here," shivers Mary Lou Weston, Miss Ringsby Rocket, as she inspects shipment of meat cuts in refrigerated trailer van.

Choice cuts delivered to the kitchen door ready for the grill, according to Ringsby.

The long run from Chicago to the Coast is made with sleeper cab equipment and two drivers who stay with the shipment. In order to maintain constant temperature control, the trailers carry green, yellow and red lights on the front, visible through the driver's rear window. When temperatures are right according to thermostatic setting, the green light shows. The yellow light shows when temperatures increase slightly, warning the driver, and the red light flashes in the event of mechanical failure.

Fresh and frozen meats account for the majority of Ringsby's Westbound shipments. While pork is difficult to transport in top condition due to loss of bloom, Ringsby claims to keep temperatures constant enough during trip to hold good color on pork. Temperatures ranging from -12°F. to 70° permit shipment of a wide variety of products.

It is possible to maintain contact every two or three hours with the refrigerated trucks as they cross the country through a series of 22 terminals linked by teletype. Ringsby operates 85 truck and trailer combinations equipped with mechanical refrigeration.

Radiation in Food Processing To be Discussed at Meeting

Radioactivity in food and food processing industries will be the subject of a three-day symposium at Sheraton Plaza in Boston, October 19 through 21. Sponsored by the technical division of Tracerlab, Inc., the program is planned to help broaden and improve the use of radioactivity. Radiation developments which should be of particular interest to the meat industry will be discussed Friday, October 21.

Reports will include: "Recent Developments in Cold Sterilization of Foods" by B. E. Proctor, Massachusetts Institute of Technology; "Promising Uses of Gamma Radiation for Radiopasteurization" by L. E. Brownell, University of Michigan; "Tracer Solutions to Analytical and Stability Problems in the Food and Pharmaceutical Industries" by Charles Rosenblum, Merck & Co., and "Automation by Nuclear Radiation in the Food Industry" by S. E. Eaton and W. V. Keary, Arthur D. Little, Inc.

Registration for the symposium is \$20 per person. Registrations should be mailed to Symposium Committee, Technical Division, Tracerlab, Inc., 130 High st., Boston 10, Mass.

Army Asked to Increase Carcass Weight Minimum

WSMPA is cooperating with the American National Cattlemen's Association in asking the Army to restore the 900 lb. minimum weight specification for Army C (USDA Good) grade beef carcasses.

Many Good grade beef carcasses, suitable for the Army C grade boneless beef program, now are eliminated by the 700 lb. minimum weight, WSMPA points out.

Forest Noel Elected Head Of National Beef Council

Forest Noel, head of the Montana Beef Council, has been elected executive director of the recently-formed National Beef Council, which is establishing headquarters in Chicago.

Noel was a livestock operator in Missouri until 1946 when he transferred livestock interests to Lewistown, Mont. Among his interests is a partnership in the Central Montana Stockyards. Noel has been an enthusiastic promoter in the rapidly-growing self-help program launched on a smaller scale by cattlemen three years ago.

Immediate goal of the National Beef Council, Noel explained, "is to gain support of beef makers throughout the 48 states for a program that is vital to their welfare and to this nation's proper nutrition."

Noel said he found on a recent extensive trip that tobacco, cotton and peanut growers, as well as farmers in general, in the eastern half of the U. S. are converting their operations to cattle production in a larger way than anyone ever anticipated.

"Our beef consumption that is so vital to proper health and nutrition must be expanded to keep ahead of cattle production," he emphasized.

Jaycee Convention-goers Dine on Free Iowa Beef

Five hundred pounds of Iowa beef, barbecued in Cedar Rapids, was flown to Atlanta, Ga., and served at the national convention of the Junior Chamber of Commerce there. The beef was donated by the Iowa Beef Producers Association. Members of the Iowa Jaycee delegation were hosts at the beef dinner.



WIDE EYES and big appetites go hand-in-hand at circuses so Karl Seiler & Sons, Inc., Philadelphia, donated 5,000 sandwiches for area youngsters at annual circus party sponsored by Gimbel Brothers, Philadelphia. Photo shows Boy Scouts lining up to help with distribution of sandwiches.



Eastman offers widest range of food-grade antioxidants

Eastman is the leader in food-grade antioxidants. The leader in volume, in experience, in accumulated data.

This experienced leadership pays off whenever you use Tenox antioxidants to stabilize your lard. Which antioxidant to use... how much to use... and how to use it, are questions Eastman is ready to answer.

Shown above is one section of Eastman's Food Laboratories. Here, in modern, air-conditioned surroundings

and working with the latest laboratory equipment, Eastman food specialists solve food protection problems from all over the world.

Take advantage of the complete and interested technical service available from Eastman. No other manufacturer of antioxidants can offer so wide a range of formulations or such dependable counsel on their proper and economical use.

To protect your market for lard, use

a Tenox antioxidant. Write to Eastman Chemical Products, Inc., a subsidiary of Eastman Kodak Company, Kingsport, Tennessee.

Tenox

Eastman food-grade antioxidants

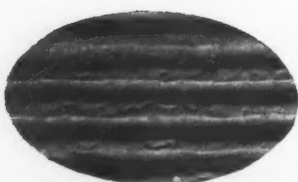
SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tenn.; New York—260 Madison Ave.; Framingham, Mass.—65 Concord St.; Cincinnati—Carew Tower; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; St. Louis—Continental Bldg.; Houston—412 Main St. **West Coast:** Wilson Meyer Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Salt Lake City—73 S. Main St.; Seattle—821 Second Ave.; **Canada:** P. N. Soden Co., Ltd., Montreal, Quebec—2143 St. Patrick St.; Toronto, Ontario—1498 Yonge St.



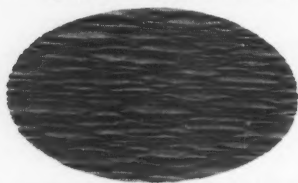
When you need **meat covers**
barrel liners
or **cut sheets**

call on **cindus** for fast delivery!

TRADE-MARK



CORRUCREPE * treated, creped and
corrugated for all-directional stretch.



ELASTIKRAFT ** treated Kraft, creped
for stretch.

Many of our customers want to know that they can get extra fast service whenever they need a new supply of meat covers or barrel liners. That's why we set up special Cindus restocking programs for them, and will arrange one for you!

Here's how it works. You tell us the grade and quantity you usually order. Even if you use a *special* size or grade, we'll keep a pre-stocked supply of your requirements on hand—ready for delivery whenever you place your next order. *When we ship your supply we automatically pre-stock another supply—ready whenever you need them!*

This way, you never run short, never need to waste costly storage space—whether you use barrel liners, meat covers, cut sheets in any of the standard or special sizes, weights or treatments available from the complete Cindus Line.

You get top protection and ease of handling with Cindus Protective Packaging. Cindus covers, liners and sheets are available to meet Government specifications. Write or call today for prices, test samples and information on special delivery arrangements.

*CORRUCREPE is the trademark of Cincinnati Industries Inc.,
for its double-stretch creped and corrugated products.

**ELASTIKRAFT is the trademark of Cincinnati
Industries for its single-stretch creped products.

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368 Carthage Avenue, Cincinnati 15, (Lockland), Ohio

30 Years Service to the
Meat Packaging Industry

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

'NESTING' SAUSAGE CAGE (NE 203)—This new sausage cage, built by Le Fiell Co. to nest when stored, is said to save about 65 to 70 per cent of stor-



age space. The level arms of the cage are pitched on a slight side-to-side angle so when the racks are empty the arms of one cage fit through those of the next cage in line, etc. The cage is sturdily built, made in several sizes to accommodate any stick length. The unit swings freely from a roller bearing double trolley so that the cage can be maneuvered easily around any obstructions during operations or nesting.

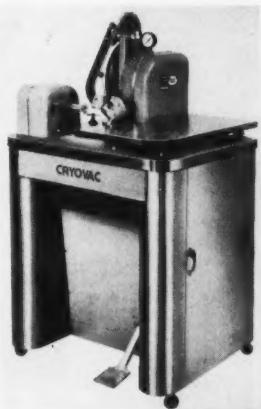
ELECTRIC CHAIN HOIST (NE 206)—A versatile and compact electric hoist has been introduced by



Chisholm-Moore Hoist Division, Columbus McKinnon Chain Corp. Capacities range from $\frac{1}{8}$ to 1 ton. The unit is fully-enclosed with sealed-in life-time lubrica-

tion. The unit features very low headroom, self-adjusting brakes with automatic holding action and a flexible link chain that is said not to kink and can pull from any angle. Safety features include plastic push button control unit, adjustable upper and lower limiting switches, and an overloading control device that prevents the unit from lifting a dangerous overload. All models are available for single phase (115-volt) or three-phase 60-cycle power. The three phase models are wired for 208-220/440 volts.

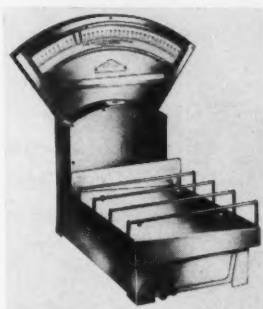
VACUUM PACKAGING MACHINE (NE 204)—Production speed has been increased and operator fatigue reduced with this new vacuum packaging unit an-



nounced by Dewey and Almy Chemical Co. Product need not be lifted from the machine's work surface. The operator slides the neck of the bagged product over a vacuumizing nozzle which withdraws the air. The machine twists the bag neck tightly to seal the package and retain the vacuum. Then the operator slides the twisted neck into a clip applicator which fastens the seal with a metal clip and trims away the excess bag end. A choice of three air-

powered clip-applier heads enables one machine to package products ranging in weight from 6 oz. to 28 lbs. The unit can be operated from either a sitting or standing position. It operates on 115-volt a.c. current, requires air pressure of 50 psi. and is housed in a console-type cabinet.

PUMPING SCALE (NE 208)—A number of changes have been made in the working parts of this scale on which hams are pumped. A Cobalt-stainless steel al-

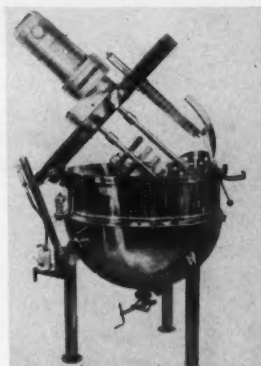


loy is used in parts which are most subject to wear. These are the bearing races, pivots, ball bearings and shafts. The alloy is rust and corrosion proof, according to The Griffith Laboratories, manufacturer of the scale. The scale dial is easy to read and pumping can be done accurately to close weight tolerances, the maker states.

WASTE TREATMENT SYSTEM (NE 209)—Pacific Industrial Engineering, Inc., has announced development of a new gravity flotation clarifier for treating industrial waste. The separator

does not require the use of pumps or instrumentation and may be installed across existing sewer or waste lines. The system is claimed to be effective in recovery of grease from meat plants and to operate at clarification efficiencies of over 90 per cent.

DUAL MIX COOKER (NE 205)—A new cooker that incorporates single and double motion agitation has been introduced by the Hamilton Copper and Brass Works. The primary agitator has nylon scrapers and rotates at 20 to 30 rpm. The secondary agitator revolves at 40 to 60 rpm. and can be turned on or off independently. Sanitary coup-



plings permit easy removal of both agitators. The cooker has an oilless gear box that is said to preclude leakage and/or contamination problems. A thermometer bracket and hydraulic lift for the agitator and variable-speed drives are optional equipment. The new agitator units can be used with three other styles of Hamilton kettles.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (7-9-55).

Key Numbers
Name
Street

flavor

that's there
when it counts!



All the fine flavor you put into your Frankfurters is not worth much if it isn't there when the *real* test comes. That's one reason Natural Spices are so important. Recent research has shown that the flavor of Natural Spices — even after grinding — survives heat, time and even freezing. Natural Spices give you flavor you can depend on!



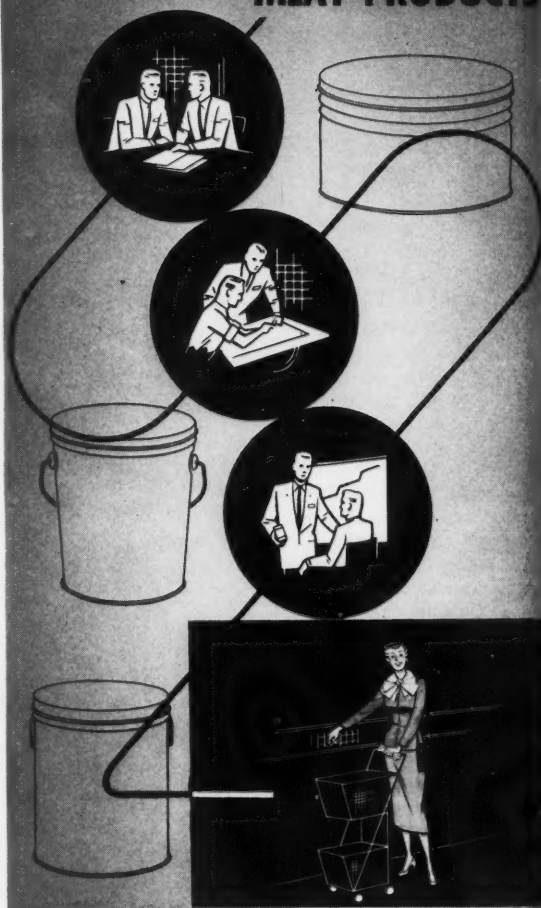
.....You Can't Improve on Nature

American Spice Trade Association

82 WALL STREET, NEW YORK 5, N. Y.

HEEKIN

PRODUCT PLANNED CANS FOR LARD AND MEAT PRODUCTS



LET Heekin's team of engineers and market research personnel show you how Heekin Product Planned Cans for Lard and Meat Products are planned for your profit. With fifty-three years of leadership in metal packaging, Heekin will solve your problems quickly and efficiently. Remember, Heekin Cans . . . plain or lithographed . . . are planned for your profit.

Heekin

PRODUCT PLANNED cans

THE HEekin CAN CO. PLANTS AT CINCINNATI & NORWOOD, OHIO
CHESTNUT HILL, TENNESSEE SPRINGDALE, ARKANSAS

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Flashes on suppliers

DOLE REFRIGERATING CO.: Two appointments to the sales staff have been made by this Chicago firm. A. J. LANE has been named district manager for the Atlantic Central area and ROBERT H. TAFEL has been assigned to the Chicago headquarters sales staff.

THE VISKING CORP.: Appointment of LEO BIRD, JR., as merchandising manager of the food casing division of this Chicago firm has been announced by W. R. HEMRICH, advertising and sales promotion manager. Bird has had eight years experience in sales and merchandising in the meat industry. Plans for expansion of production facilities have been announced by HOWARD R. MEDICI, president. A new cellulose casings plant will be constructed near Loudon, Tenn., and is expected to be in operation by mid-1956.

MILPRINT, INC.: EDWARD F. BURKE has been appointed to the sales executive staff of this Milwaukee firm. Formerly general sales manager of Shellmar-Betner division, Continental Can Co., Burke will work out of his New York headquarters.

WINGER MFG. CO.: Construction of air conditioned offices and additional manufacturing facilities has been announced by this Ottumwa, Ia., firm. Winger now has 40,000 sq. ft. of manufacturing space.

CRYSTAL TUBE CORP.: VINCENT SHERIDAN, SR., and VINCENT SHERIDAN, JR., have joined the sales staff of this Chicago firm. Well-known in the packaging industry in the Chicago area, they will handle sales of converted cellophane, polyethylene, Plofilm and Saran.

WHITE MOTOR CO.: P. E. TOBIN has been appointed general sales manager of the truck division of this Cleveland firm. Tobin, who has been North Atlantic Regional manager for the company, will headquarter in Cleveland.

BEMIS BRO. BAG CO.: A. D. HOEPPNER has been named manager of Flexible Package Co., Chicago, a wholly owned subsidiary of this St. Louis, Mo., firm. Hoepfner has been a member of the Bemis organization since 1935 in various capacities.

THE GLASSINE & GREASE-PROOF MFRS. ASSN.: ROBERT D. HANDLEY, well-known in the meat packaging field, has been appointed director of publicity. He will direct the association's publicity program on

new developments and applications of glassine and greaseproof papers. Handley's headquarters are at 527 Lexington Ave., New York.

ROBERT GAIR CO., INC.: Acquisition of the Southern Advance Bag & Paper Co., Hodge, La., and the Great Southern Box Co., which has plants in Louisiana and Mississippi, has been announced by this New York firm.

AMERICAN VISCOSE CORP., SYLVANIA DIVISION: Operation of this Philadelphia firm's new cellophane warehouse at 6353 E. Corsair st., Los Angeles will begin August 1. Humidified to keep cellophane in prime condition for shipment to West Coast users, the warehouse operation will not affect present sales arrangements with Blake, Moffitt & Towne, San Francisco. MATTHEW G. O'CONNOR, West Coast district sales manager, will be in charge.

INDUSTRIAL AIR CONDITIONING SYSTEMS, INC.: Construction of an addition to present plant facilities will double manufacturing space of this Chicago organization, E. C. PFAFFHAUSEN, president announced.

Catalog on Occupational Safety Services Available

A catalog on a great variety of accident prevention and visual training aids for instructing supervisors and safety personnel is available free from the National Safety Council, 425 N. Michigan ave., Chicago 11, Ill.

The 68-page catalog, Service Guide 2.1, lists Council periodicals, newsletters and contains a complete library of technical and administrative publications on all phases of occupational accident prevention.

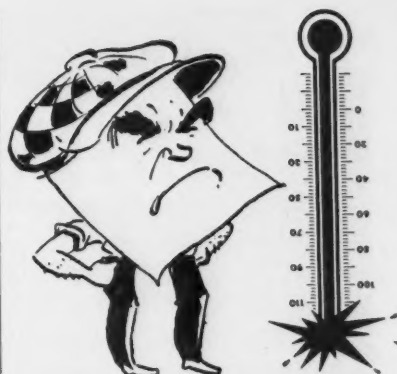
Price Heads New Civilian Use Division of AEC

The Atomic Energy Commission has announced establishment of a Division of Civilian Application and the appointment of Harold L. Price as its director.

The new division takes the place and assumes the responsibilities of the Division of Licensing and carries out other civilian-use activities contemplated by the Atomic Energy Act of 1954.

Financial Notes

The board of directors of John Morrell & Co., Ottumwa, has declared a dividend of 12½¢ a share on its common stock, payable July 29, 1955, to stockholders of record at the close of business July 8, 1955.



Here's one wrap that's doubly important in the summertime:

"Toughie"

All of CWP's engineered packinghouse papers offer super protection to all departments . . . Provide adequate protection with a margin of safety during the hottest spells of summer. The CWP line includes Freezerwraps, Bacon Wrappers, the famous Puropak, and the new "3-C" Carcass Wraps. ALSO, don't forget our individually styled Frozen Food Overwraps.

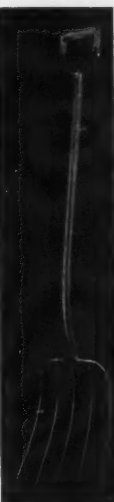
**CENTRAL
WAXED PAPER CO.**
5100 W. ROOSEVELT ROAD
CHICAGO 50, ILLINOIS



NORCROSS Stainless Steel

MEAT FORKS

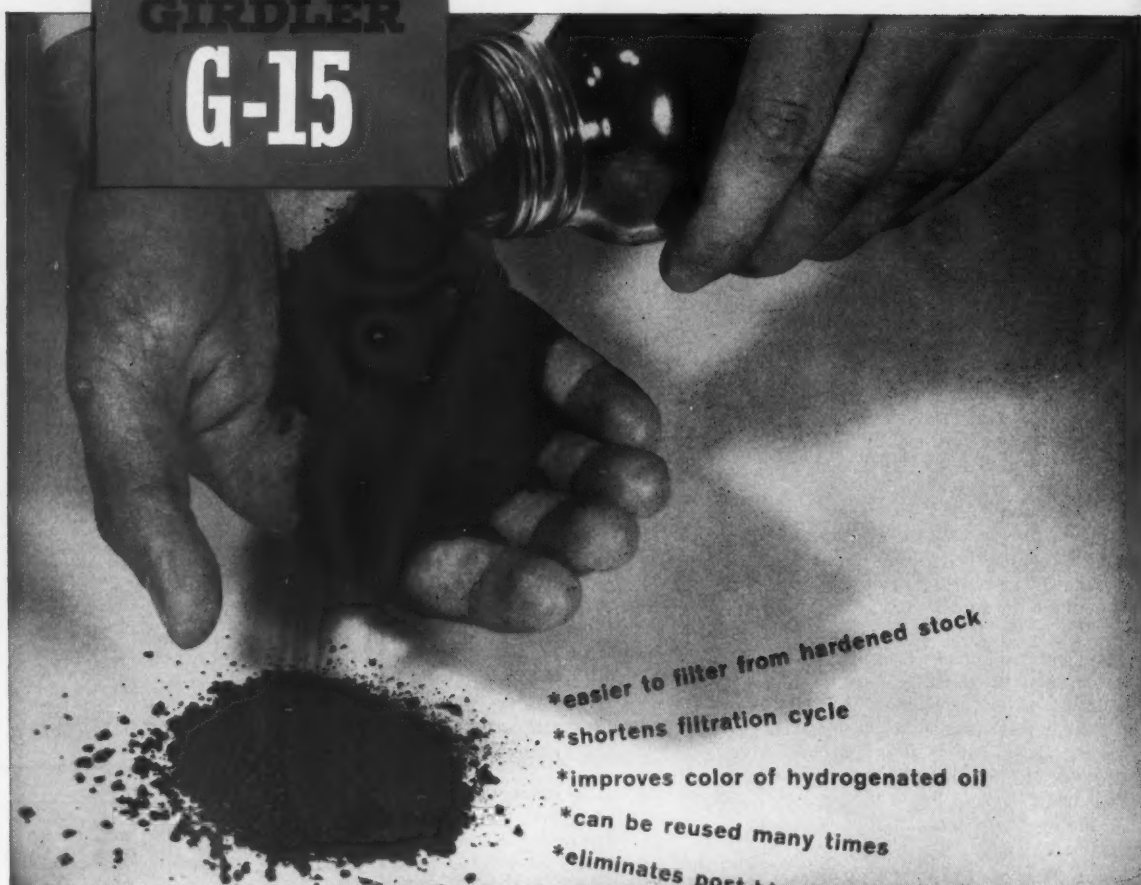
Hundreds of plants, coast-to-coast, have switched to these sanitary, non-rusting forks . . . and praise them highly. They never need re-finishing . . . easy to clean and sterilize . . . light, only 5 pounds.



Available in 32 in. "D" and 48 in. straight-type handles . . . 4 tines or 5 tines. Polished tines, satin finish handles.

ORDER A SAMPLE FOR TEST
C. S. NORCROSS & SONS CO.
BUSHNELL, ILLINOIS

GIRDLER
G-15



- *easier to filter from hardened stock
- *shortens filtration cycle
- *improves color of hydrogenated oil
- *can be reused many times
- *eliminates post-bleaching in some cases

...and here's how you save with this new dry-reduced hydrogenation catalyst

Larger nickel-particle size is the key to the superior performance of G-15 . . . the new Girdler catalyst for hardening of oils. This simplifies filtration of the catalyst from the oil product, which in turn shortens the filtration cycle, and improves oil color and quality. Functioning as a selective catalyst in oil hardening, it has been widely accepted as one of the most effective catalysts known for the hydrogenation of carbon-to-carbon double bonds.

G-15 is an electrolytically-precipitated, nickel-on-kieselguhr catalyst that is *dry-reduced* and normally suspended in hardened soya flakes. It is the only oil-hardening catalyst on the market produced by the dry reduction method, resulting in relatively large size of nickel particles, as compared to the conventional wet reduction process.

Why not try G-15 and judge for yourself. Samples are available on request. Write Girdler or call the nearest Girdler office today.

The **GIRDLER** Company

A DIVISION OF NATIONAL CYLINDER GAS COMPANY
LOUISVILLE 1, KENTUCKY

VOTATOR DIVISION: New York, Atlanta, Chicago, San Francisco

ALL MEAT . . . output, exports, imports, stocks

Output Constant; 4% Above Year Ago

Increased slaughter of calves and hogs for the week ended July 2 just offset decreased slaughter of cattle and sheep. Therefore, overall meat production for the week was about the same as last week but 4 per cent greater than a year ago. The total volume of meat turned out by packers was 338,000,000 lbs. Cattle slaughter of 357,000 head was 1 per cent below the 360,000 slaughtered for the preceding week but 1 per cent above the 352,000 for the same week in 1954. Slaughter of hogs was 9 per cent above the number for the corresponding week of 1954. Pork production totaled 120,400,000 lbs. compared with 114,100,000 lbs. for the same week a year ago. Estimated slaughter and meat production by classes appear below as follows.

Week ended	BEEF		PORK (Excl. lard)	
	Number	Production Mil. lbs.	Number	Production Mil. lbs.
July 2, 1955	357	189.2	801	120.4
June 25, 1955	360	190.8	799	119.3
July 3, 1954	352	183.4	737	114.1

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
July 2, 1955	134	17.7	253	11.1	338
June 25, 1955	127	16.8	255	11.2	338
July 3, 1954	138	18.4	249	10.7	327

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
July 2, 1955	955	530	268	150
June 25, 1955	955	530	267	149
July 3, 1954	937	521	274	155

	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
July 2, 1955	240	132	92	44	14.9
June 25, 1955	240	132	92	44	15.0
July 3, 1954	243	132	90	43	14.1

MEAT EXPORTS-IMPORTS

Booming export business continued in lard, inedible tallow and inedible animal greases and fats during April; volume for all three classes of product was greater than in March, 1955, and April, 1954. On the import side, inshipments of canned cooked hams and shoulders at 6,910,760 lbs. were little more than half as great as in April, 1954 and about 2,184,000 lbs. below March, 1955. The USDA reports April exports and imports of meat industry products as follows:

	Apr., '55 Pounds	Apr., '54 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	423,193	150,929
Pickled or cured	1,355,030	1,084,710
Pork—		
Fresh or frozen	231,963	240,736
Hams & shoulders, cured or cooked	1,129,580	717,793
Bacon	112,480	118,568
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	4,481,620	2,681,044
Sausage, bologna & frankfurters (except canned)	118,708	138,119
Other meats, except canned	4,748,672	3,145,836
Canned meats—		
Beef and veal	155,285	2,328,555
Sausage, bologna & frankfurters	257,561	441,526
Hams and shoulders	114,367	71,858
Other pork, canned	274,188	369,813
Other meats & meat products, canned	138,213	180,985
Lamb and mutton (except canned)	39,219	56,360
Lard (includes rendered pork fat)	56,492,048	*42,041,186
Tallow, edible	592,175	364,423
Tallow, inedible	35,753,846	69,180,115
Inedible animal oils, n.e.c. (includes lard oil)	46,764	1,073,183
Inedible animal greases & fats (incl. grease stearin)	16,995,143	16,209,513
IMPORTS—		
Beef, fresh or frozen	2,398,504	2,031,118
Veal, fresh or frozen	8,873	93,024
Beef and veal, pickled or cured	854,197	2,965,410
Canned beef (includes corned beef)	5,109,910	12,832,634
Pork, fresh or chilled or frozen	2,909,130	2,967,251
Hams, shoulders, bacon & other pork ²	585,337	554,295
Canned cooked hams & shoulders	6,910,760	*12,216,840
Other pork, prepared or preserved ³	946,278	*1,247,237
Meat, canned, prep. or pres. n.e.s.	681,392	271,418
Lamb, mutton and goat meat	267,601	1,057,929
Tallow, edible	217,380	
Tallow, inedible		

*Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausage.

³Includes fresh pork sausage.

*Revised.
Compiled from official records, Bureau of the Census.

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis, on June 30, 1955, as reported by the St. Louis Live Stock Exchange, totaled 11,565,647 lbs. of pork meats as compared to 14,799,545 lbs. a year earlier. Lard stocks amounted to 6,550,372 lbs. on June 30, 1955 while at the same time a year ago lard stocks totaled 1,784,435 lbs.

Cuba's Lard, Tallow Imports Sharply Higher This Year

Cuba's imports of lard and rendered pork fat during the first four months of 1955 totaled 62,307,000 lbs., an increase of 22 per cent over the 51,018,000 lbs. in the corresponding period of 1954. Her first-quarter, 1955 peanut imports were 47,015,000 lbs. Cuba's 1955 lard imports will be above last year's level of 160,900,000 lbs., by 19 per cent. Practically all of Cuba's lard comes from the U. S.

Imports of U. S. edible and inedible tallow by Cuba in the first quarter of 1955 totaled 8,748,000 lbs. against 7,386,000 lbs. in January-March, 1954. Calendar 1954 imports were 33,691,000 lbs., an increase of 17 per cent from 1953. Cuba also imported 358,895 lbs. refined stearine in 1954 against none in 1953.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow on, per bu.	Ratios based on Barrows and gilts
May 1955	\$17.24	\$1.486	11.6
Apr. 1955	16.99	1.463	11.6
May 1954	26.05	1.590	16.4

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on June 30 amounted to 25,561,750 lbs. according to the Chicago Board of Trade. This was an increase compared with the 21,723,154 lbs. of lard in storage on May 31, and almost double the 12,946,450 lbs. in storage a year earlier. Total meat stocks were 31,612,603, 40,969,558 and 39,879,864 lbs., respectively. Chicago provision stocks by dates:

	June 30, '55 lbs.	May 31, '55 lbs.	June 30, '54 lbs.
All Brld. Pork	603	989	584
P.S. lard (a)	19,602,975	15,664,547	7,638,933
P.S. lard (b)			
Dry rendered lard (a)	3,977,466	3,741,465	3,376,310
Dry rendered lard (b)			
Other lard	1,981,309	2,317,142	1,931,207
TOTAL	25,561,750	21,723,154	12,946,450
D.S. Cl. Bellies (contr.)		9,700	31,000
D.S. Cl. Bellies (other)	3,454,248	3,816,376	5,999,275
TOTAL D.S.	3,454,248	3,826,076	6,030,275
D.S. fat backs	1,411,587	1,489,408	2,680,187
S.P. reg. hams	150,722	91,320	417,690
S.P. Skinned hams	6,377,479	10,063,543	9,175,178
S.P. Bellies	9,331,495	12,671,086	11,267,976
S.P. Picnics, Boston			
shoulders	3,244,960	5,386,515	3,468,227
Other meat cuts	7,642,112	7,451,010	6,840,331
TOTAL ALL MEATS	31,612,603	40,969,558	39,879,864

(a) Made since Oct. 1, '54.

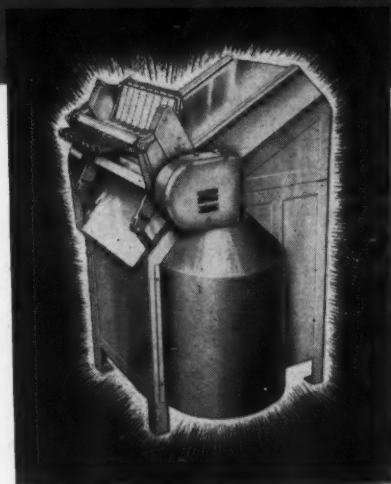
(b) Made previous to Oct. 1, '54.

The above figures cover all meat in storage including holdings owned by the government.



PROFITS

TOWNSEND



To increase profits under today's competitive conditions, requires the most modern equipment — equipment like the improved Model 52A Townsend Bacon Skinner.

On this machine, the mechanism has been greatly improved to hold maintenance to a minimum. The new feeding arrangement helps reduce the human element by automatically feeding the bacon slab at exactly the right instant. This increases production, reduces trimming and hence improves the yield.

No other method approaches the Townsend for close-cutting, high-yield performance. From bellies of any average, Townsend assures 1% higher yield — and frequently delivers as high as 3%.

Write for complete information. And also ask about the Townsend Pork-Cut Skinner and the Townsend Ham Fatter—a team that brings you extra profits.

TOWNSEND

ENGINEERING COMPANY

2421 HUBBELL AVENUE, DES MOINES, IOWA

60

THE NATIONAL PROVISIONER

PROCESSED MEATS . . . SUPPLIES

Revised Meat Standards Proposed in Wisconsin

A proposed revision of state standards for meat products has been submitted to the Wisconsin Legislature by the pure food advisory committee of the State Department of Agriculture.

The revision, according to the committee, is the first comprehensive modification of the state's meat standards rules since 1907.

Expected to be given legislative approval, the new rules of identity for meat, meat by-products, sausage and hamburger will apply to interstate commerce, as federal rules apply to interstate trade.

"Labeling regulations," the committee explained, "will follow the federal pattern which has proved workable and a boon to the honest interstate processor for over 15 years. Exemption from the label requirements will be provided for sausage sold from bulk displays."

Labeling requirements would be considerably simplified, with all ingredients required to be declared on all products. These are now a confusing series of exemptions and exceptions, the committee said.

Under terms of the new rules, meat processors would be able to use their present label inventories before the law goes into effect.

The committee noted that it had consulted at length with the meat processing industry and further revision probably would not be needed for many years.

AMI PROVISION STOCKS

Total pork stocks of 246,300,000 lbs. on July 2 showed a decrease of 19 per cent from June 11 stocks of 305,600,000 lbs., and were 8 per cent lower than the 267,500,000 lbs. on July 3, 1954, the American Meat Institute has reported.

Lard and rendered pork fat holdings totaled 71,900,000 lbs. compared with 83,100,000 lbs. three weeks before and 47,200,000 lbs. on the comparable date in 1954.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	June 11 1955	July 3 1954
July 2 stocks as Percentage of Inventories on		
HAMS:		
Cured, S.P.-D.C.	83	91
Frozen for cure, S.P.-D.C.	67	85
Total hams	75	69
PICNICS:		
Cured, S.P.-D.C.	84	122
Frozen for cure, S.P.-D.C.	81	106
Total picnics	73	110
BELLIES:		
Cured, D.S.	80	63
Frozen for cure, D.S.	79	68
Frozen for cure, S.P.-D.C.	76	108
OTHER CURED MEATS:		
Total other	91	75
FAT BACKS:		
Cured, D.S.	93	63
FRESH FROZEN:		
Loin, spareribs, trimmings, other—Totals	87	95
TOT. ALL PORK MEATS	81	92
LARD	87	154
RENDERED PORK FAT	85	117

Would Affect Some Yards

A bill (HR 7173) to make the Packers and Stockyards Act inapplicable to stockyards which sell live-stock on commission at public auction was introduced in the House July 5 by Rep. Willis of the Agriculture Committee.

AMIF Color Study Points Need for Good Curing

Up to a fourfold difference may occur in the amount of meat pigment present in the adjacent muscles of a ham and, according to the American Meat Institute Foundation's divisions of biochemistry and food technology, the average difference is twofold. These observations were made during a program of research being carried on by the Foundation to provide information on the basic chemistry and chemical behavior of the compounds responsible for the color in meat.

While the studies do not, of course, effect a solution of the "two-toned" ham (light color of the muscle under the fat cushion and darker color near the bone) or other color problems, they do emphasize the necessity of achieving the best possible curing results in the outer muscle area of a ham if "two-toning" is to be minimized.

Evidence to date indicates the genetic makeup and physiological activity of the hog may be presumed to account for the differences observed in the amounts of the oxygen-carrying pigment present in the different muscles. Differences in the amount of red compound present in the various fresh ham muscles will be reflected in differences in color appearance of the cured product.

Initial reports on the Foundation's work have been published in the *Journal of Agricultural and Food Chemistry*.

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog cas...	38½
Pork sausage, bulk	35½
Pork sausage, sheep cas...	51 @ 52½
1-lb. pkge.	48 @ 49
5/6-lb. pkge.	48 @ 49
Frankfurters, sheep cas...	50½ @ 53
Frankfurters, skinless...	40½ @ 41
Bologna (ring)	39 @ 43
Bologna, artificial cas...	34½ @ 36
Smoked liver, hog bungs...	41 @ 43
New Eng. lunch, spec...	57 @ 60
Polish sausage, smoked...	57
Tongue and blood	42½
Pickle & Pimiento loaf...	39½
Olive loaf	42½
Pepper loaf	51½

SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed ...	26	31
Cominos seed ...	22	27
Mustard seed, ...	23	..
fancy	23	..
Tellow American ..	19	..
Oregano	34	41
Coriander, Morocco...
Natural, No. 1	52
Marjoram, French ..	46	..
Sage, Dalmatian,
No. 1	56	64

DRY SAUSAGE

(L.C.L. prices)

Cervelat, ch. hog bungs...	86 @ 89
Thuringer	46 @ 52
Farmer	69 @ 71
Holsteiner	71 @ 74
B. O. Salami	76 @ 81½
Genoa style salami, ch...	91 @ 94

SPICES

(Basis Chgo., orig. bbls., bags,
bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder	47	..
Chili Pepper	41	..
Cloves, Zanzibar	64	70
Ginger, Jam, unbl...	56	60
Mace, fancy, Banda...	1.75	1.95
West Indies	1.80	..
East Indies	1.85	..
Mustard flour, fancy...	37	..
No. 1	33	..
West India Nutmeg...	60	..
Paprika, Spanish	51	..
Pepper, Cayenne	54	..
Red, No. 1	53	..
Pepper:		
White	72	78
Black	60	60

SAUSAGE CASINGS

(L.C.L. prices quoted to manu-
facturers of sausage)

Beef casings:	
Domestic rounds, 1½ to	
1½ inch	60 @ 75
Domestic rounds, over	
1½ inch, 140 pack...	75 @ 90
Export rounds, wide,	
over 1½ inch	1.25 @ 1.50
Export rounds, medium,	
1½ @ 1½ inch	85 @ 1.10
Export rounds, narrow,	
1½ inch, under	1.00 @ 1.25
No. 1 weas., 24 in. up...	13 @ 16
No. 1 weas., 22 in. up...	9 @ 13
No. 2 weasands	8 @ 10
Middles, sew. 1½ @ 2½	
1 inch	1.00 @ 1.25
Middles, select, wide,	
2 @ 2½ inch	1.15 @ 1.40
Middles, extra select,	
2½ @ 2½ inch	1.95 @ 2.35
Beef bungs, exp. No. 1...	25 @ 34
Beef bungs, domestic...	16 @ 24
Dried or salt, bladders,	
piece	
8-10 in. wide, flat...	9 @ 13
10-12 in. wide, flat...	9 @ 13
12-15 in. wide, flat...	14 @ 20
Pork casings:	
Extra narrow, 20 mm.	
& dn.	4.00 @ 4.35
Narrow, mediums,	
20 @ 32 mm.	3.70 @ 4.00
32 @ 35 mm.	2.30 @ 2.60
Spec., med., 35 @ 38 mm.	1.50 @ 1.70
Export bungs, 34 in. cut	45 @ 55

Lge. pr. bungs, 34 in. ...	32 @ 35
Med. prime bungs, 34	
in. cut	25 @ 29
Small prime bungs ...	14 @ 23
Hog middles, 1 per set,	
cap. off	55 @ 70
Sheep Casings (per hank):	
20/28 mm.	4.90 @ 5.75
24/28 mm.	5.40 @ 5.50
22/24 mm.	4.75 @ 4.95
20/22 mm.	3.60 @ 3.70
18/20 mm.	2.45 @ 2.65
16/18 mm.	1.75 @ 2.00

CURING MATERIALS

Nitrite of soda, in 400-lb.	Cwt.
bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of	
soda	5.65
Pure rfd., powdered nitrate	
of soda	8.65
Salt, in min. car, of 45,000	
lbs. only, paper sacked, f.o.b.	
Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb.	
bags, f.o.b. whse., Chgo.	26.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.95
Refined standard cane	
gran., basis (Chgo.) ...	8.30
Packers, curing sugar, 100-lb.	
bags, f.o.b. Reserve, La.,	
less 2%	8.10
Dextrose, per cwt.	
Cerelose, Reg. No. 53	7.85
Ex-Whse., Chicago	7.45

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

July 5, 1955

WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I. prices)	
Native steers:	
Prime, 600/800	38 1/2
Choice, 500/700	38
Choice, 700/800	38 1/2
Good, 500/700	35 1/2
Commercial cows	24 1/2 @ 25
Bulls	27 1/2
Canner & cutter cows	23 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	27
Rounds, all wts.	43
Trd. loins, 50/70 (lcl.)	81
Sq. chucks, 70/90	27 1/2
Arm chucks, 80/110	26
Ribs, 25/35 (lcl.)	53
Briskets (lcl.)	27
Navel, No. 1	9 1/2
Flanks, rough No. 1	12 @ 12 1/2

Choice:	
Hindqtrs., 5/800	48 1/2
Foreqtrs., 5/800	27
Rounds, all wts.	42
Trd. loins, 50/60 (lcl.)	74
Sq. chucks, 70/90	28
Arm chucks, 80/110	26 1/2
Ribs, 25/35 (lcl.)	46
Briskets (lcl.)	27
Navel, No. 1	9 1/2
Flanks, rough No. 1	12 @ 12 1/2
Good:	
Rounds	40 @ 41
Sq. cut chucks	26 @ 27
Briskets	23
Ribs	42 @ 44
Loins	62 @ 64

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	64 @ 66
Cows, 3/4 (frozen)	80 @ 85
Cows, 3/5 (frozen)	90 @ 95
Cows, 5/up (frozen)	1.00 @ 1.05
Bulls, 5/up (frozen)	1.00 @ 1.05

BEEF HAM SETS

Knuckles, 7 1/2 up	42
Insides, 12/up	42
Outsides, 8/up	37 1/2

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	14 @ 15
Good, 70/down	13 @ 14

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 5	San Francisco July 5	No. Portland July 5
--	-----------------------	-------------------------	------------------------

FRESH BEEF (Carcass):

STEERS:			
Choice:			
500-600 lbs.	\$38.00 @ 39.50	\$40.00 @ 42.00	\$38.00 @ 41.00
600-700 lbs.	37.00 @ 38.00	38.00 @ 40.00	37.00 @ 40.00

Good:			
500-600 lbs.	34.00 @ 37.00	36.00 @ 38.00	36.00 @ 39.00
600-700 lbs.	33.00 @ 36.00	35.00 @ 37.00	34.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 35.00	33.00 @ 35.00	33.00 @ 36.00

COW:			
Commercial, all wts.	25.00 @ 27.00	27.00 @ 31.00	26.00 @ 31.00
Utility, all wts.	24.00 @ 26.00	24.00 @ 27.00	24.00 @ 28.00
Canner-cutter	None quoted	20.00 @ 23.00	23.00 @ 27.00

FRESH CALF:			
(Skin-off)	(Skin-off)	(Skin-off)	
Choice:			
200 lbs. down	38.00 @ 41.00	36.00 @ 38.00	35.00 @ 38.00
Good:			
200 lbs. down	37.00 @ 39.00	34.00 @ 36.00	33.00 @ 36.00

SPRING LAMB (Carcass):

Prime:			
40-50 lbs.	43.00 @ 45.00	41.00 @ 43.00	40.00 @ 43.00
50-60 lbs.	42.00 @ 44.00	39.00 @ 41.00	40.00 @ 44.00

Choice:			
40-50 lbs.	43.00 @ 45.00	41.00 @ 43.00	40.00 @ 43.00
50-60 lbs.	42.00 @ 44.00	39.00 @ 41.00	40.00 @ 44.00
Good, all wts.	38.00 @ 42.00	36.00 @ 40.00	34.00 @ 37.00

MUTTON (EWE):

Choice, 70 lbs. down	13.00 @ 16.00	None quoted	13.00 @ 16.00
Good, 70 lbs. down	13.00 @ 16.00	None quoted	13.00 @ 16.00

BEEF PRODUCTS

Tongues, No. 1, 100's	25 @ 27
Hearts, reg., 100's	11 1/2 @ 12
Livers, sel., 30/50's	28
Livers, reg., 30/50's	17
Lips, scalded, 100's	8 1/2 @ 9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	6
Lungs, 100's	6 1/2
Melts, 100's	6 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)	
Beef-tongues, corned	35
Veal breads, under 12 oz.	70
12 oz. up	1.10
Calf tongue, 1 lb./down	19
Ox tails, under 1/2 lb.	10 1/2
Ox tails, over 1/2 lb.	12

BEEF SAUS. MATERIALS FRESH

C. C. cow meat, bbls.	33 @ 33 1/2
Bull meat, bon's, bbls.	36 1/2
Beef trim., 75/90, bbls.	23 1/2
Beef trim., 85/90, bbls.	28 1/2
Bon's chucks, bbls.	33
Beef cheek meat,	
trmd., bbls.	23 1/2 @ 24
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	34 @ 34 1/2
Veal trim., bon's, bbls.	30 @ 31

VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime 80/110	\$40.00 @ 41.00
Prime, 110/150	39.00 @ 40.00
Choice, 50/80	35.00 @ 37.00
Choice, 80/110	35.00 @ 37.00
Choice, 110/150	35.00 @ 37.00
Good, 50/80	31.00 @ 33.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	27.00 @ 32.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	46 @ 49
Prime, 50/60	None qtd.
Choice, 40/50	46 @ 49
Choice, 50/60	None qtd.
Good, all wts.	43 @ 45

WHOLESALE FRESH MEATS BEEF CUTS

(L.C.I.)	
Western	
Prime Steer:	
Hindqtrs., 600/700	\$52.00 @ 53.00
Hindqtrs., 700/800	51.00 @ 52.00
Rounds, flank off	45.00 @ 46.00
Ribs (7 bone cut)	55.00 @ 58.00
Cow, com. hindqtrs.	
500/750	36.00 @ 39.00
Cow rounds, all wts.	37.00 @ 39.00
Cow ribs, all wts.	34.00 @ 37.00

BEEF CUTS

(L.C.I.)	
City	
Prime Steer:	
Hindqtrs., 600/800	53.00 @ 58.00
Hindqtrs., 800/900	51.00 @ 52.00
Rounds, flank off	43.00 @ 44.00
Rounds, diamond bone,	
flank off	45.00 @ 46.00
Short loins, untrim.	82.00 @ 92.00
Short loins, trim.	120.00 @ 145.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	54.00 @ 60.00
Arm Chucks	30.00 @ 32.00
Briskets	29.00 @ 30.00
Plates	13.00 @ 14.00
Foreqtrs. (Kosher)	33.00 @ 34.00
Arm Chucks (Kosher)	32.00 @ 34.00
Briskets (Kosher)	30.00 @ 31.00

Choice Steer:	
Hindqtrs., 600/800	51.00 @ 54.00
Hindqtrs., 800/900	49.00 @ 50.00
Rounds, flank off	42.00 @ 43.00
Rounds, diamond bone,	
flank off	44.00 @ 45.00
Short loins, untrim.	72.00 @ 80.00
Short loins, trim.	105.00 @ 120.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	50.00 @ 53.00
Arm Chucks	29.00 @ 30.00
Briskets	29.00 @ 30.00
Plates	13.00 @ 14.00
Foreqtrs. (Kosher)	31.00 @ 33.00
Arm Chucks (Kosher)	31.00 @ 32.00
Briskets (Kosher)	30.00 @ 31.00

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended July 2, 1955 with Comparisons)

STEERS AND HEIFERS Carcasses	
Week ended July 2	8,590
Week previous	12,924

COW:	
Week ended July 2	1,231
Week previous	1,721

RITL:	
Week ended July 2	438
Week previous	545

VPAL:	
Week ended July 2	6,069
Week previous	8,727

LAMB:	
Week ended July 2	13,490
Week previous	23,053

MUTTON:	
Week ended July 2	644
Week previous	611

HOG AND PIG:	
Week ended July 2	3,900
Week previous	3,900

PORK CUTS:	
Week ended July 2	630,197
Week previous	850,011

BEEF CUTS:	
Week ended July 2	87,117
Week previous	150,306

VEAL AND CALF CUTS:	
Week ended July 2	3,909
Week previous	3,000

LAMB AND MUTTON:	
Week ended July 2	57,221
Week previous	4,008

BEEF CURED:	
Week ended July 2	12,471
Week previous	10,755

PORK CURED AND SMOKED:	
Week ended July 2	173,261
Week previous	203,079

LARD AND PORK FAT:	
Week ended July 2	1,672
Week previous	2,116

LOCAL SLAUGHTER

CATTLE:	
Week ended July 2	12,154
Week previous	12,105

CALVES:	
Week ended July 2	13,724
Week previous	12,205

NEW YORK

July 5, 1955

FANCY MEATS

(L.C.I. prices)	
Lb.	
Veal breads, under 6 oz.	31
6/12 oz.	45 @ 47
12 oz.	52 @ 54
Beef livers, selected	31 @ 32
Beef kidneys	11
Oxtails, over 1/2 lb.	11 @ 11 1/2

LAMBS

(L.C.I. carcass prices)	
City	
Prime, 30/40	\$52.00 @ 53.00
Prime, 40/45	54.00 @ 56.00
Prime, 45/55	53.00 @ 55.00
Choice, 30/40	52.00 @ 53.00
Choice, 40/45	53.00 @ 55.00
Choice, 45/55	52.00 @ 54.00
Good, 30/40	50.00 @ 51.00
Good, 40/45	52.00 @ 53.00
Good, 45/55	51.00 @ 52.00
Good, 55/65	48.00 @ 50.00
Western	
Prime, 45/dn.	\$40.00 @ 50.00
Prime, 45/55	46.00 @ 47.00
Prime, 50/55	46.00 @ 47.00
Choice, 45/dn.	48.00 @ 49.00
Choice, 45/55	45.00 @ 46.00
Good, all wts.	40.00 @ 45.00

VEAL—SKIN OFF

(L.C.I. carcass prices)	
Western	
Prime, 80/110	\$39.00 @ 40.00
Prime, 110/150	38.00 @ 39.00
Choice, 80/110	36.00 @ 38.00
Choice, 110/150	36.00 @ 38.00
Good, 50/80	29.00 @ 31.00
Good, 80/150	28.00 @ 33.00
Commercial, all wts.	None qtd.

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Inedible suet (cwt.)	2.25
Edible suet (cwt.)	2.25

HOGS:	
Week ended July 2	37,693
Week previous	34,307

SHEEP:	
Week ended July 2	46,724
Week previous	44,309

COUNTRY DRESSED MEATS	
VEAL:	
Week ended July 2	3,229
Week previous	3,382

HOGS:	
Week ended July 2	39
Week previous	70

LAMB AND MUTTON:	
Week ended July 2	55
Week previous	22

PHILA. FRESH MEATS

Tuesday, July 5, 1955

WESTERN DRESSED

STEER BEEF: (cwt.)	
Choice, 500/700	\$39.00 @ 41.00
Choice, 700/900	36.50 @ 38.50
Good, 500/700	36.50 @ 38.00

COW:	
Commercial, all wts.	27.00 @ 31.00
Utility, all wts.	24.50 @ 28.00

STORE with CITY PRODUCTS



they're
all over
the map!

NATIONWIDE

REFRIGERATED WAREHOUSE DIVISIONS

- | | |
|--|---|
| 1. CLEVELAND, OHIO
FEDERAL COLD STORAGE CO. | 9. PHOENIX, ARIZONA
CRYSTAL ICE & COLD STORAGE CO.
(Two Warehouses) |
| 2. COLUMBUS, OHIO
FEDERAL COLD STORAGE CO. | 10. PITTSBURGH, PENNA.
FEDERAL COLD STORAGE CO. |
| 3. DECATUR, ILL.
POLAR SERVICE COMPANY | 11. ST. LOUIS, MO.
FEDERAL COLD STORAGE CO. |
| 4. GALVESTON, TEXAS
GALVESTON ICE AND COLD STORAGE CO. | 12. ST. LOUIS, MO.
MOUND CITY ICE & COLD STORAGE CO. |
| 5. HORNNELL, N. Y.
CITY PRODUCTS CORPORATION | 13. SIOUX CITY, IOWA
FRANK PILLEY & SONS, INC. |
| 6. JERSEY CITY, N. J.
SEABOARD TERMINAL & REFRIG. CO. | 14. SPRINGFIELD, MO.
SPRINGFIELD ICE & REFRIGERATING CO.
(Two Warehouses) |
| 7. KANSAS CITY, KANS.
FEDERAL COLD STORAGE CO. | 15. TUCSON, ARIZONA
ARIZONA ICE & COLD STORAGE CO. |
| 8. NATIONAL STOCK YARDS, ILL.
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TULSA COLD STORAGE CO. |



GENERAL OFFICES:
City Products Corporation
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From the OPPENHEIMER Research Laboratories come "EASY-FILL CASINGS"



...the **LATEST & GREATEST** in our
41 YEARS of CASING FIRSTS!

BAI APPROVED

Now — from OCC — the finest, selected, light-colored MEDIUM-SIZE sheep casings in a liquid solution, one skein in a polyethylene bag! You can see the quality—and the casings are just right for both frankfurters and pork sausage!

MORE THAN WORTH THE SLIGHT EXTRA COST

The actual finished cost of these casings on the rack is less than conventional casings — because they save labor (no flushing—just rinse and use) — save time, waste and inventory! To large or small manufacturers, they offer greater convenience and economy. Place a standing order for these casings-in-bags for the basic portion of your needs — and write for a 25-bag trial order now!

**NATURALLY—
GOOD SAUSAGE
IS BETTER IN
NATURAL CASINGS**

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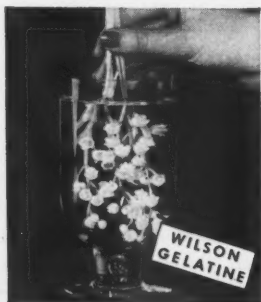
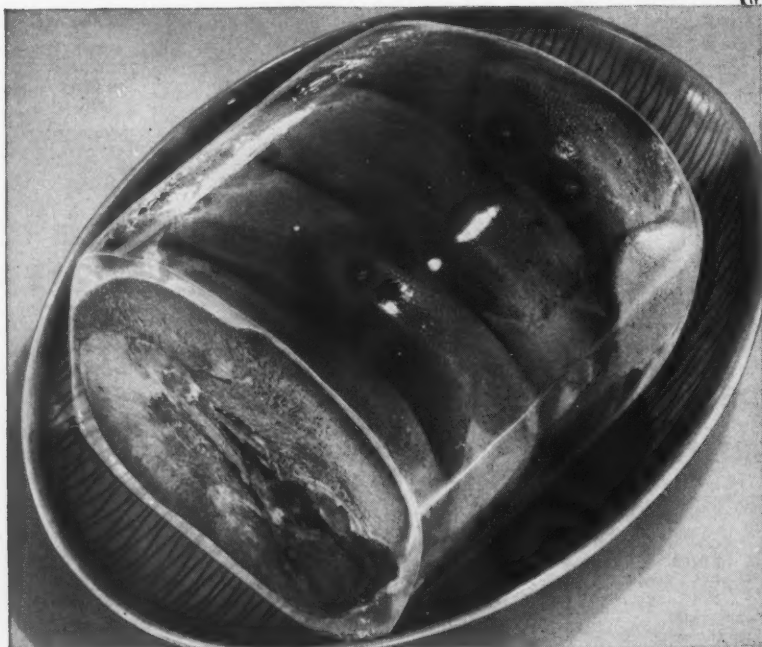
Please send us a trial order of 25 skeins in bags of your new EASY-FILL LIQUID PACK SHEEP CASINGS, and have your salesman call on us to discuss a standing order.

FIRM _____

INDIVIDUAL _____

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Crystal Clarity of Ice



CLEAR AS SPRING WATER

These unretouched photographs show a convincing comparison of clarity. One glass contains Wilson High Test, Pure Food Gelatin. The other contains Pure Spring Water.

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Wilson Pure Food Gelatin shows all the appetizing color and texture of your jellied meat products—displays your products to best advantage. Jells quickly and firmly for best form retention.

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WILSON *Ucopen* **HIGH TEST PURE FOOD GELATINE**

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlott Basis, Chicago Price Zone, July 6, 1955)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
43a.....10/12.....42½n		31n.....6/8.....31n	
43b.....12/14.....42½		31.....8/10.....31	
43½.....14/16.....42½		29.....10/12.....28½@29	
43½.....16/18.....43½		28½.....12/14.....28	
41½.....18/20.....41½		25.....14/16.....24½	
37.....20/22.....37		24½.....16/18.....24½	
35.....22/24.....35		22½.....18/20.....22½	
35n.....24/26.....35n			
34a.....25/30.....34n			
31.....25/up, 2's in.....31n			
Note—Regular Hams 2½c under skinned.			
PICNICS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
29½.....4/6.....29½		19½n.....18/20.....20n	
27½.....6/8.....27@27½		19½.....20/25.....20	
23½.....8/10.....23½		17½.....25/30.....19	
21.....10/12.....21		15½-16.....30/35.....16	
19n.....12/14.....19n		15½-15½.....35/40.....14½	
19.....8/up, 2's in.....19		13½.....40/50.....14	
FAT BACKS		FRESH PORK CUTS	
Fresh or Frozen	Cured	(Packed f.o.b. Chicago)	
9½n.....6/8.....9½n		Job Lot	Car Lot
10½n.....8/10.....10½		Fresh	Fresh
11½n.....10/12.....11½		48 Loins, under 12.....46n	
11½n.....12/14.....11½		40@41 Loins, 12/16.....39½	
12½n.....14/16.....12½		35 Loins, 16/20.....34@34½	
12½n.....16/18.....12½		31 Loins, over 20.....31	
12½n.....18/20.....12½		36@37 Bost. Butts, 4/8.....36n	
12½n.....20/25.....12½		30@31 Bost. Butts, 8/12.....30½	
		30 Bost. Butts, over 8.....29½	
		47@48 Ribs, 3/dn.....44½	
		32 Ribs, 3/5.....30@31	
		29 Ribs, 5/up.....20	
LARD FUTURES PRICES		OTHER CELLAR CUTS	
FRIDAY, JULY 1, 1955		Fresh or Frozen	Cured
Open	High—Low	14 Square Jowls.....14n	
July 11.70	11.95 11.70 11.92½b	12½@13 Jowl Butts, loose.....13½	
72½		13½n Jowl Butts, boxed, unq.	
Sep. 12.05	12.20 12.02½ 12.17½		
72½			
Oct. 12.00	12.15 12.00 12.15a		
Nov. 11.35	11.42½ 11.35 11.42½b		
Dec. 11.90	11.97½ 11.90 11.90a		
Jan. 11.95	11.95 11.90 11.90a		
Sales: 6,240,000 lbs.			
Open interest at close Thurs.,			
June 30: July 350, Sept. 740, Oct. 101,			
145, Nov. 120, Dec. 79, Jan. 1 lot.			
MONDAY, JULY 4, 1955			
Independence Day			
TUESDAY, JULY 5, 1955			
July 12.02½	12.25 12.02½ 12.25a		
Sep. 12.30	12.35 12.25 12.35a		
72½			
Oct. 12.22½	12.25 12.17 12.22b		
Nov. 11.45	11.45 11.40 11.42½b		
Dec. 11.95	11.97½ 11.95 11.97½b		
Jan. 11.95	11.95 11.90 11.95b		
Sales: 5,360,000 lbs.			
Open interest at close Fri., July 1:			
July 277, Sept. 758, Oct. 155,			
Nov. 123, Dec. 79, Jan. 3 lots.			
WEDNESDAY, JULY 6, 1955			
July 12.15	12.15 11.97½ 11.97½a		
Sep. 12.35	12.35 12.10 12.10b		
Oct. 12.12½	12.12½ 11.97½ 11.97½		
Nov. 11.30	11.35 11.20 11.20a		
Dec. 11.95	11.95 11.72½ 11.72½a		
Jan. 11.95	11.95 11.85a		
Sales: 9,040,000 lbs.			
Open interest at close July 5:			
July 247, Sept. 778, Oct. 158, Nov.			
124, Dec. 85, Jan. 3 lots.			
THURSDAY, JULY 7, 1955			
July 11.90	11.92 11.72 11.87b		
82			
Sep. 12.00	12.05 11.85 12.02		
11.97			
Oct. 11.85	11.87 11.70 11.87		
Nov. 11.05	11.12 10.92 11.12b		
Dec. 11.60	11.65 11.50 11.65b		
Jan. 11.70	11.70 11.65 11.65		
Sales: 7,500,000 lbs.			
Open interest at close of July 6:			
July 236, Sept. 776, Oct. 155, Nov.			
127, Dec. 97, Jan. 3 lots.			

CUTTING RESULTS SHOW LITTLE CHANGE

(Chicago costs and credits, Tuesday of this week)

Markdowns in live hog prices early this week were about balanced by reductions in product values and, as a result, butcher hogs cut out at about the same minus margins as a week earlier.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
	per cwt.	fin. yield	per cwt.	fin. yield	per cwt.	fin. yield
Lean cuts.....	\$12.87	\$18.67	\$11.72	\$18.60	\$11.30	\$15.85
Fat cuts, lard.....	5.31	7.69	5.26	7.48	4.70	6.61
Ribs, trimmings, etc.....	1.82	2.63	1.59	2.28	1.41	1.99
Cost of hogs.....	20.00		19.87		19.00	
Condemnation loss.....	.02		.02		.02	
Handling, overhead.....	1.43		1.27		1.16	
TOTAL COST.....	\$21.45		\$21.16		\$20.18	
TOTAL VALUE.....	20.00		18.67		17.41	
Cutting margin.....	—\$1.45		—\$2.59		—\$2.77	
Margin last week.....	—1.52		—2.54		—2.79	

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles July 5	San Francisco July 5	No. Portland July 5
FRESH PORK (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.....	None quoted	\$32.00@34.00	None quoted
130-160 lbs.....	\$33.50@34.00	30.00@32.00	\$32.00@33.00

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.....	47.00@51.00	54.00@56.00	61.00@65.00
10-12 lbs.....	47.00@51.00	52.00@54.00	61.00@65.00
12-16 lbs.....	47.00@51.00	50.00@52.00	59.00@63.00

PICNICS:			
4-8 lbs.....	34.00@39.00	(Smoked) 34.00@38.00	(Smoked) 34.00@38.00

HAMS, Skinned:			
12-16 lbs.....	49.00@53.00	56.00@58.00	53.00@57.00
16-18 lbs.....	51.00@56.00	54.00@56.00	51.00@56.00

BACON, "Dry" Cure No. 1:			
6-8 lbs.....	42.00@52.00	52.00@56.00	49.00@56.00
8-10 lbs.....	40.00@49.00	48.00@52.00	45.00@52.00
10-12 lbs.....	38.00@48.00	46.00@50.00	40.00@46.00

LARD, Refined:			
1-lb. cartons.....	16.50@17.50	19.00@20.00	15.00@18.00
50-lb. cartons & cans.....	14.50@16.75	18.00@19.00	None quoted
Tierces.....	14.00@16.00	16.00@18.00	14.00@17.00

N. Y. FRESH PORK CUTS

July 5, 1955	Western
(L.C.I. prices)	
Pork loins, 8/12.....	\$53.00@61.00
Pork loins, 12/16.....	47.00@61.00
Hams, sknd., 10/14.....	47.00@52.00
Boston butts, 4/8.....	40.00@55.00
Spareribs, 3/down.....	48.00@55.00
Pork trim., regular.....	28.00
Pork trim., spec. 80%.....	44.00

City	Western Dressed
Hams, sknd., 10/14.....	\$49.00@51.00
Pork loins, 8/12.....	54.00@58.00
Pork loins, 12/14.....	48.00@51.00
Picnics, 4/8.....	34.00@37.00
Boston butts, 4/8.....	40.00@44.00
Spareribs, 3/down.....	50.00@54.00

PHILA. FRESH PORK

July 5, 1955	Locally Dressed
Pork loins, 8/12.....	52@56
Pork loins, 12/16.....	47@50
Spareribs, 3/dn.....	50@52
Sk. hams, 10/12.....	52@55
Sk. hams, 12/14.....	52@54
Bost. butts, 4/8.....	39@41

N. Y. DRESSED HOGS

(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.....	\$32.25@35.25
75 to 100 lbs.....	32.25@35.25
100 to 125 lbs.....	32.25@35.25
125 to 150 lbs.....	32.25@35.25

CHGO. WHOLESALE SMOKED MEATS

July 6, 1955	
Hams, skinned, 14/16 lbs., wrapped.....	51½@54
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped.....	54 @62
Hams, skinned, 16/18 lbs., wrapped.....	51½@55
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped.....	57
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped.....	41 @45
Bacon, fancy, eq. cut, seedless, 12/14 lbs., wrapped.....	41
Bacon, No. 1 sliced, 1-lb., open-faced layers.....	55 @56

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended July 2, 1955, was 13.2. This ratio compared with the 13.9 ratio for the preceding week and 14.7 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.487, \$1.477 and \$1.627 per bu. in the three periods, respectively.

CHGO. FRESH PORK AND PORK PRODUCTS

July 5, 1955	
(To retailers and small lots)	
Hams, skinned, 10/12.....	44
Hams, skinned, 12/14.....	44
Hams, skinned, 14/16.....	44
Pork loins, reg., 8/12.....	48
Pork loins, bon'ls, 100's.....	60
Shoulders, 16/dn., loose.....	32½
Picnics, 4/6 lbs., loose.....	30
Picnics, 6/8 lbs.....	29
Pork loins, 8/12.....	11 @12
Boston butts, 4/8 lbs.....	36 @37
Tenderloins, fresh, 10's.....	75
Neck bones, bbls.....	10 @11
Brains, 10's.....	8 @9
Ears, 30's.....	10
Smouts, lean in, 100's.....	7
Feet, s.c., 30's.....	6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers)	
Pork trim., reg. 40%.....	16
Pork trim., guar. 50%.....	18½
Pork trim., 80% lean.....	20½@30
Pork trim., 95% lean.....	38 @34½
Pork head meat.....	21
Pork cheek meat, trim.....	28 @28½

PACKERS' WHOLESALE LARD PRICES

Chicago	
Refined lard, tierces, f.o.b.....	\$15.50
Refined lard, 50-lb. cartons f.o.b. Chicago.....	15.50
Kettle rend., tierces, f.o.b. Chicago.....	16.50
Leaf kettle rend., tierces, f.o.b. Chicago.....	16.50
Lard flakes.....	20.00
Neutral tierces, f.o.b. Chicago.....	20.00
Standard shortening N. & S. (del.).....	20.50
Hydro. shorting. N. & S.....	21.75

WEEK'S LARD PRICES

P.S. or	P.S. or	
Dry	Dry	
Rend. Cash	Rend. Cash	
(Tierces)	(Tierces)	
Loose	Raw	
Leaf	Leaf	
July 1.....	11.92½n	10.87½n
July 2.....	11.92½n	10.87½n
July 3.....	11.92½n	10.87½n
July 4.....	11.92½n	10.87½n
July 5.....	12.12½n	11.25n
July 6.....	12.00n	11.25n
July 7.....	11.87n	11.00n

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

ELGOD

Wednesday, July 6, 1955

Unground, per unit of ammonia Unit
(bulk) *6.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.25@6.50n
Med. test 6.25n
High test *6.00n
Liquid stick, tank curs *2.50

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged... \$ 75.00@ 82.00
50% meat, bone scraps, bulk ... 73.50@ 79.00
55% meat scraps, bagged 92.00
60% digester tankage, bagged ... 82.00@ 85.00
60% digester tankage, bulk 80.00@ 83.00
80% blood meal, bagged 125.00@135.00
70% steamed bone meal, bagged
(spec. prep.) 85.00
60% steamed bone meal, bagged. 65.00@ 70.00

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.75@5.00n
Hoof meal, per unit ammonia 5.00

DRY RENDERED TANKAGE

Low test, per unit prot. *1.40n
Med. test, per unit prot. 1.35n
High test, per unit prot. 1.30n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted).... 6.00@ 7.00n
Cattle jaws, scraps, and knuckles,
per ton 55.00@57.50
Pig skin scraps and trimmings.... 5.25

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *90.00@ 95.00
Cattle switches, per piece 3/4@5
Winter processed, gray, lb. 19@20
Summer processed, gray, lb. 12@12 1/2

n—nominal, a—asked. *Quoted delivered.

TALLOWES and GREASES

Wednesday, July 6, 1955

There was little change in the local market on tallowes and greases at the end of last week. Bleachable fancy tallow was quoted on a 7c basis and yellow grease traded at 6 1/2c and 6 1/4c, c.a.f. Chicago, the latter price paid for low acid material. All hog choice white grease was bid at 8c, c.a.f. East, and offered at 8 1/2c and 8 1/4c. Bleachable fancy tallow was bid at 7 3/4c and 7 1/2c, c.a.f. East, with offerings reported available at 7 1/2c and 7 1/4c. Edible tallow was bid at 8 1/2c, Chicago basis, and offered at 8 3/4c.

On Friday, scattered trading developed and bleachable fancy tallow sold at 7c and prime tallow at 6 3/4c, Chicago. Choice white grease, not all hog, sold at 7c and 7 1/4c, depending on production, Chicago. Yellow grease was quoted at 6c for average production, with low acid, light color material bid at 6 1/2c and offered at 6 1/4c.

The tallow and grease market was quiet locally on Tuesday of the new week regarding actual sales, but good

buying interest was evidenced at steady levels. Larger consumers listed their bids without activity. Bleachable fancy tallow was quoted at 7 3/4c to 7 1/2c, depending on production of material, with hard body reported offered at 7 3/4c in the East. All hog choice white grease was bid at 8c and offered at 8 1/4c, with resale material reported offered at 8 1/2c.

The undertone of the market continued firm at midweek, but sales in the local area were limited. Bleachable fancy tallow sold at 7c, with additional offerings priced at 7 1/2c and 7 1/4c. Choice white grease, not all hog, sold at 7c and 7 1/4c.

Activity improved in the Eastern market and bleachable fancy tallow sold at 7 1/2c, and later at 7 3/4c for better quality material. Choice white grease, all hog, sold at 8 1/2c, early, and later sold at 8 1/4c. Yellow grease sold at 7c early. Edible tallow was bid at 8 1/2c, but offerings were priced at 8 3/4c, Chicago basis.

TALLOWES: Wednesday's quotations: edible tallow, 8 3/4c; original fancy tallow, 7 1/4c; bleachable fancy tallow, 7c; prime tallow, 6 3/4c; spe-

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Sales: 57

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Southeast
Texas ...
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Prime oleo
Extra oleo
pd—paid.

JULY 9,

cial tallow, 6½c; No. 1 tallow, 6¼c, and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7@7¼c; B-white grease, 6½c; yellow grease, 6@6¼c; house grease, 5½@5¾c, and brown grease, 5½c. The all hog choice white grease was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 6, 1955
Dried blood was quoted Wednesday at \$5.50 to \$6 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

N.Y. COTTONSEED OIL FUTURES

	Open	High	Low	Close	Prev. close
July	15.85b	15.90b	15.90b
Sept.	15.05b	15.00b	15.08b
Oct.	14.35b	14.35b	14.38b
Dec.	14.07b	14.13b	14.10b
Jan.	14.05b	14.10b	14.80
Mar.	14.07b	14.13b	14.14
May	14.06b	14.12b	14.15

Sales: 3 lots.

MONDAY, JULY 4, 1955 Independence Day

	Open	High	Low	Close	Prev. close
July	15.80b	16.05	16.00	16.05b	15.90b
Sept.	15.10b	15.15	15.09	15.12b	15.00b
Oct.	14.38b	14.44	14.40	14.50b	14.35b
Dec.	14.16b	14.20	14.20	14.25b	14.13b
Mar.	14.15b	14.25b	14.10b
May	14.15b	14.26	14.20	14.26	14.13b

Sales: 62 lots.

WEDNESDAY, JULY 6, 1955

July	16.05b	16.75	16.10	16.05b	10a
Sept.	15.15b	15.22	15.15	15.11b	15a
Oct.	14.50b	14.65	14.62	14.60b	61a
Dec.	14.28b	14.35	14.30	14.30b	35a
Jan.	14.22b	14.33b	42a
Mar.	14.22b	14.33b	42a
May	14.20b	14.31	14.31	14.20b	29a

Sales: 57 lots.

THURSDAY, JULY 7, 1955

July	15.90b	16.00	15.87	15.90	
Sept.	15.00b	15.07	14.91	14.87b	94a
Oct.	14.55b	14.55	14.55	14.41b	45a
Dec.	14.27b	14.30	14.25	14.25	
Jan.	14.25b	14.30	14.30	14.21b	24a
Mar.	14.20b	14.30	14.20	14.22	20
May	14.25b	14.27	14.15	14.15	

Sales: 98 lots.

VEGETABLE OILS

Wednesday, July 6, 1955

Crude, cottonseed oil, carlots, f.o.b.	
Valley	14a
Southeast	14½n
Texas	13½n
Corn oil in tanks, f.o.b. mills	13½n
Soybean oil, f.o.b. mills	18½n
Coconut oil, f.o.b. Pacific Coast	12½a
Cottonseed foots:	11½n
Midwest and West Coast	1½@ 1½
East	1½@ 1½

OLEOMARGARINE

Wednesday, July 6, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb. 10 @11½
Extra oleo oil (drums)	13½ @14
n—paid. n—nominal. b—bid. a—asked.	

HIDES AND SKINS

Big packer and large outside independent packer movement of hides at steady levels—Branded cows, however, sold higher—Small packer 50@52-lb. average hides sold at 12c at picked points—Country hide market activity improved—Shearlings sold steady to higher.

CHICAGO

PACKER HIDES: On Tuesday of the new week bids for hides were ½c off last week's levels. Offerings, however, were firmly held at steady levels and no trading was accomplished early. Later, sales were made at steady prices to ½c up on branded cow hides. An estimated 16,000 branded cows sold at 11c for Northerns and Rivers, with Southwesterns held at 11½c. An earlier sale of Chicago branded cows was made at 11c. Other selections involved in the day's activity were butt branded steers at 11c, Colorado steers at 10½c, and Chicago light native steers at 15c. Additional movement of hides was reported but volume, price and selection involved was undisclosed.

Prices held steady for hides at mid-week, but overall volume of sales still was considered light. River light native steers sold at 14½c, butt branded steers at 11c, heavy native cows at 12½c and 13c, and Chicago light native cows at 14c.

SMALL PACKER AND COUNTRY HIDES: Sales of small packer hides were slow to develop during the week, due mainly to offerings priced higher than most buyers' ideas. The 50@52-lb. average were offered at 12½@13c, with trading at picked points reported at 12c in the Midwest. The 60-lb. average failed to draw much attention and was quoted nominal at 9½c, unchanged from the previous week. Some split weights

were offered out of the Southwest at 16½c, but best bids were at 15½c and 16c. Some 50@52-lb. straight locker butchers sold in the country hide market at 8c. Renderers were nominally quoted at 7@7½c.

CALFSKINS AND KIPSKINS: Both the calfskin and kipskin markets were quiet up to early midweek.

SHEEPSKINS: The No. 1 shearlings sold at 2.25, with other trading accomplished at 2.35. No. 2 shearlings sold at 1.60, but the No. 3's were nominal at .50. Fall clips brought 3.00. Dry pelts were unchanged from last week. Pickled skins were quoted at 9.50 on new crop lambs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended July 6, 1955	Cor. Week 1954
Hvy. Nat. steers	12½@13n	14½	
Lt. Nat. steers	14½@15n	15	
Hvy. Tex. steers	11n	10½	
Ex. lgt. Tex.	14½n	14n	
Butt brnd. steers	11n	10½	
Col. steers	10½n	10	
Branded cows	11 @11½n	12 @12½	
Hvy. Nat. cows	12½@13n	13½@14½n	
Lt. Nat. cows	14 @14½n	16 @16½	
Nat. bulls	9½n	9½@10n	
Branded bulls	8½n	8½@ 9n	
Calfskins,			
Nor., 10/15	42½n	40 @42½n	
10/down	47½n	40 @42½n	
Kips, Nor., nat., 15/25	31n	25	

SMALL PACKER HIDES	
STEERS AND COWS:	
60 lbs. and over	9½n 9½@10n
50 lbs.	11½n 12n

SMALL PACKER SKINS	
Calfskins, und. 15 lbs.	32½n 28 @30n
Kips, 15/30	20n 18 @20n

SHEEPSKINS	
Packer shearlings,	
No. 1	2.25@2.35n 1.60n
Dry Pelts	25@ 26n 28@ 28½n
Horschides, Untrim.	8.00@8.25n 9.50@10.00n

N.Y. HIDE FUTURES

	Open	High	Low	Close
July	11.70-67	11.71	11.67	11.58n
Oct.	12.30b	12.38	12.20	12.20
Jan.	12.90b	12.96	12.80	12.80
Apr.	13.40b	13.30b- 35a
July	13.85b	13.80b- 84a
Oct.	14.35b	14.28b- 35a
Close: 17@22 down.				
Sales: 34 lots.				

MONDAY, JULY 4, 1955 Independence Day

	Open	High	Low	Close
July	11.40b	11.63b- 68a
Oct.	12.10b	12.18	12.05	12.18
Jan.	12.70b	12.70	12.65	12.75b- 80a
Apr.	13.20b	13.27b- 35a
July	13.80	13.80	13.75	13.77b- 85a
Oct.	14.15b	14.22b- 36a
Close: 5 up@6 down.				
Sales: 47 lots.				

WEDNESDAY, JULY 6, 1955

July	11.05	11.05	11.62	11.63b- 75a
Oct.	12.20	12.28	12.20	12.20b- 30a
Jan.	12.87	12.90	12.87	12.80b- 88a
Apr.	13.30b	13.36	13.34	13.30b- 40a
July	13.75b	13.80b- 90a
Oct.	14.20b	14.25b- 40a
Close: 5 up@5 up.				
Sales: 22 lots.				

THURSDAY, JULY 7, 1955

July	11.50b	11.77	11.65	11.74b- 80a
Oct.	12.20b	12.42	12.23	12.32b- 36a
Jan.	12.77b	12.90b- 97a
Apr.	13.28b	13.42b- 50a
July	13.78b	13.92b-14.00a
Oct.	14.23b	14.37b- 50a
Close: 10@12 up.				
Sales: 12 lots.				

To Address Hide Group

Morris Kampner of Pontiac Hide Co., Oxford, Mich., will speak at the National Hide Association's annual fall meeting October 26 at the Edgewater Beach Hotel, Chicago.

National Hampshire Show

The 17th annual National Hampshire Meat Hog Conference will be held July 31, August 1 and 2 at the Indiana state Fairgrounds in Indianapolis. The Hampshire Swine Registry, Peoria, Ill., is the sponsor.



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OF
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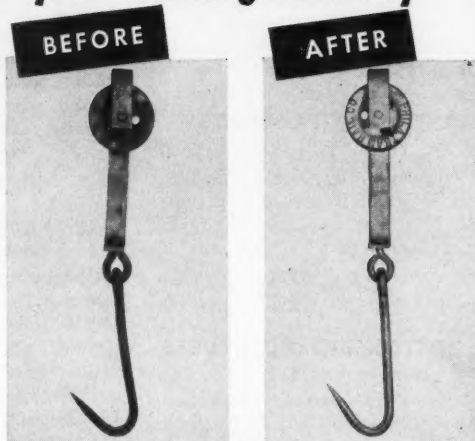
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LIVESTOCK MARKETS... Weekly Review

May Livestock Costs to Packers Less Than Last Year

Packers operating under federal inspection in May bought all their slaughter livestock at prices lower than those paid a year earlier.

Average cost of cattle in May at \$17.47 was 8 per cent less than in 1954, calves at \$17.58 cost 5 per cent less than in 1954, hogs at \$16.37 had 66 per cent of the 1954 value and sheep and lambs averaging \$17.74 cost 17 per cent less than a year earlier.

The 1,557,973 cattle, 587,528 calves, 4,164,338 hogs and 1,228,444 sheep and lambs slaughtered under federal inspection in April had total dressed yields of:

	May, 1955	May, 1954
	lbs.	lbs.
Beef	830,123	770,267
Veal	71,451	67,887
Pork (carcass wt.)	800,728	678,709
Lamb and mutton	57,606	48,262
Totals	1,759,908	1,563,125
Pork, excl. lard	387,211	505,239
Lard production	156,320	125,254
Rendered pork fat	8,643	7,180

Average dressed weights of live-butchered in May were as follows:

	May, 1955	May, 1954
	lbs.	lbs.
All cattle	961.0	960.0
Steers ¹	1,002.0	996.1
Heifers ¹	838.3	815.9
Cows ¹	938.3	941.8
Calves	219.4	218.0
Hogs	251.9	260.6
Sheep and lambs	96.5	95.4

Dressed yields per 100 lbs. live weight for two months were:

	May, 1955	May, 1954
	lbs. or Pct.	lbs. or Pct.
Cattle	55.6	56.0
Calves	55.6	55.7
Hogs ²	76.5	77.0
Sheep and lambs	48.8	48.6
Lard per 100 lbs. hog	14.9	14.3
Lard per animal	37.6	37.1

Average dressed weights of livestock compared as follows:

	May, 1955	May, 1954
	lbs.	lbs.
Cattle	534.3	537.6
Calves	122.0	121.4
Hogs	192.7	200.7
Sheep and lambs	47.1	46.4

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

LIVESTOCK EXPORTS-IMPORTS

U. S. exports and imports of livestock in April, as reported by the U. S. Department of Agriculture:

	Apr., '55	Apr., '45
	Number	Number
EXPORTS (domestic)—		
Cattle for breeding	1,406	1,386
Other cattle	340	308
Hogs (swine)	77	64
Sheep	120	7
IMPORTS—		
Cattle for breeding, free—		
Canada—		
Bulls	91	90
Cows	1,927	1,260
Cattle, other edible (dut.)—		
Canada—		
Over 700 pounds ... (Dairy)	6,174	1,382
Under 200 pounds	5,508	9,489
200-700 pounds	607	71
Under 200 pounds	81	*348
Mexico—		
Over 700 pounds ... (Other)	3,140	...
200-700 pounds	15,899	...
Under 200 pounds	56	...
Hogs—		
Edible, except for breeding		
(dut.) ²	1,645	1,596
Sheep, lambs and goats, edible (dut.)	1,379	63

¹Includes Newfoundland and Labrador. ²Number of hogs based on estimate of 200 pounds per animal.

*Revised. Compiled from official records, Bureau of the Census.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during May, 1955 and 1954 at the 64 public markets.

	May 1955	May 1954
Cattle	1,589,358	1,468,044
Calves	308,048	290,272
Hogs	1,696,092	1,433,371
Sheep	704,919	528,947

TOTAL DRIVEN-IN RECEIPTS

	May 1955	May 1954
Cattle	1,570,398	1,435,856
Calves	327,112	334,742
Hogs	2,043,145	1,665,374
Sheep	738,597	584,064

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total May receipts: Cattle, 83.4; calves, 72.0; hogs, 87.4; and sheep, 37.3. Percentages in 1954 were 81.0, 85.5, 87.2 and 51.6.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during May 1955, compared with April 1955, and May 1954, follows:

	May 1955	Apr. 1955	May 1954
	Per Cent	Per Cent	Per Cent
Cattle:			
Steers	51.9	50.8	56.6
Heifers	12.9	16.4	10.8
Cows	32.6	30.6	28.8
Bulls & stags	2.6	2.2	2.8
Total ¹	100.0	100.0	100.0
Canners & cutters ² ..	16.5	15.0	14.9
Hogs:			
Sows	15.0	8.4	17.4
Barrows & gilts	84.4	90.9	82.0
Stags & boars6	.7	.6
Total ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings ..	94.9	96.6	94.5
Sheep	5.1	3.4	5.5
Total ¹	100.0	100.0	100.0

†Based on reports from packers. ²Totals based on rounded numbers. ¹Included in cattle classification.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during May, 1955 with comparison, as reported by the U. S. Department of Agriculture (00's omitted):

State	Cattle	Calves	Hogs	Sheep
	'55 '54	'55 '54	'55 '54	'55 '54
Fla. ...	35.0 33.0	10.8 9.8	28.0 32.0	.. 1.0
Ga. ...	47.0 41.0	16.0 14.9	100.0 90.0	1.0 ..
Ala. ...	20.0 18.0	7.9 9.9	49.0 40.0	1.0 1.0
Total ..	102.0 92.0	34.7 34.6	177.0 162.0	2.0 2.0
Jan.-May 1955 ..	466,000	145,100	1,204,000	700
Jan.-May 1954 ..	411,000	132,000	1,146,000	500

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

MAY MEAT GRADING

Meat and meat products graded or certified by the USDA in May, 1955 compared with April, 1955 and May, 1954 (000 omitted):

	May 1955	April 1955	May 1954
Beef	495,007	482,619	456,826
Veal and calf	21,938	21,936	20,995
Lamb, yearling and mutton	19,660	19,205	17,298
Totals	536,625	523,760	495,119
All other meats and lard	13,803	13,668	25,080
Grand totals	550,428	537,428	520,199

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 5, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	18.00-19.25	16.75-20.25	19.25-20.25	18.50-19.25
140-160 lbs.	18.00-19.25	16.75-20.25	19.25-20.25	18.50-19.25
160-180 lbs.	19.25-20.25	16.75-20.25	19.25-20.25	18.50-19.25
180-200 lbs.	20.00-20.50	19.25-20.25	19.25-20.25	18.50-19.25
200-220 lbs.	20.00-20.50	19.25-20.25	19.25-20.25	18.50-19.25
220-240 lbs.	19.50-20.00	19.25-20.50	19.50-20.00	18.50-19.25
240-270 lbs.	18.50-19.50	18.50-19.50	18.25-19.50	18.00-19.50
270-300 lbs.	17.75-18.75	17.50-18.75	17.00-18.25	17.00-18.25
300-330 lbs.	16.50-17.75	16.50-17.75		
330-360 lbs.	15.50-16.50			

Medium:

160-220 lbs.	14.50-19.00			
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SOWS:

Choice:

270-300 lbs.	16.75 only	17.00-17.75	16.25-16.50	17.00-17.50	17.25-17.50
300-330 lbs.	16.75 only	16.50-17.25	16.00-16.25	16.25-17.50	
330-360 lbs.	16.00-16.75	15.50-16.75	15.50-16.50	15.00-16.50	
360-400 lbs.	15.25-16.25	14.50-15.75	14.50-15.50	14.00-15.25	13.50-17.00
400-450 lbs.	14.50-15.50	13.75-14.75	14.00-14.75	13.25-14.25	
450-550 lbs.	13.00-14.75	12.25-14.00	13.00-14.00	12.25-13.50	

Medium:

250-500 lbs.	11.50-16.75				
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	23.50-24.75				
900-1100 lbs.	23.50-25.00	24.00-25.50	23.25-23.75	23.75	
1100-1300 lbs.	23.25-25.00	24.00-25.75	23.25-23.75	23.75	
1300-1500 lbs.	23.00-24.50	23.50-25.00	23.25-23.75	23.75	

Choice:

700-900 lbs.	22.00-23.50	22.25-24.00	22.00-23.00	21.50-23.50	19.00-22.00
900-1100 lbs.	22.00-23.50	22.25-24.00	22.00-23.00	21.50-23.50	19.00-22.00
1100-1300 lbs.	22.00-23.50	22.25-24.00	22.00-23.00	21.50-23.50	19.00-22.00
1300-1500 lbs.	21.50-23.00	22.00-24.00	22.00-23.00	21.50-23.50	19.00-22.00

Good:

700-900 lbs.	19.25-22.00	19.25-22.25	18.00-21.50	19.00-21.00	19.00-21.50
900-1100 lbs.	19.25-22.00	18.75-22.25	18.00-21.50	19.00-21.00	19.00-21.50
1100-1300 lbs.	18.75-22.00	18.50-22.25	18.00-21.50	19.00-21.00	19.00-21.50

Commercial:

all wts.	17.00-19.25	16.50-19.25	18.00-21.50		15.00-18.00
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Utility:

all wts.	14.50-17.00	13.50-16.50			15.00-18.00
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HEIFERS:

Prime:

600-800 lbs.	23.50-24.50		22.00-23.00		
800-1000 lbs.	23.50-24.50	23.25-24.50	22.00-23.00	23.50	

Choice:

600-800 lbs.	22.00-23.50	21.25-23.25	21.50-23.00	21.50	
800-1000 lbs.	21.50-23.50	21.25-23.50	21.50-23.00	21.50	

Good:

500-700 lbs.	19.00-22.00	18.75-21.25	16.00-21.50	19.00-21.00	18.50-21.00
700-900 lbs.	19.00-22.00	19.00-21.25	16.00-21.50	19.00-21.00	18.50-21.00

Commercial:

all wts.	16.00-19.00	15.00-19.00	16.00-21.50		14.50-17.00
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Utility:

all wts.	14.00-16.00	12.50-15.00			14.50-17.00
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COWS:

Commercial:

all wts.	13.50-15.00	13.00-14.00	11.75-14.00	11.50-13.50	11.50-12.00
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Utility:

all wts.	11.50-13.50	11.25-13.25	11.75-14.00	11.50-13.50	11.50-12.00
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Can. & cut.

all wts.	8.50-12.00	9.00-12.25	9.50-11.50	10.00-11.50	9.00-11.00
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BULLS (Yrds. Excl.) All Weights:

Good	12.00-15.00				13.50-15.00
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Commercial	14.10-15.00	16.25-17.00	12.50-14.50	15.75	13.50-15.00
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Utility	13.00-14.00	15.25-16.25	12.50-14.50		13.50-15.00
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Cutter	10.50-13.00	12.50-15.25			13.50-15.00
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VEALERS, All Weights:

Ch. & pr.	18.00-23.00	22.00-24.00	16.00-20.00	21.00	17.00-20.00
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Com'l & gd.	13.00-18.00	16.00-22.00			14.00-16.00
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CALVES (500 Lbs. Down):

Ch. & pr.	17.00-21.00	19.00-22.00	16.00-20.00		14.00-17.00
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Com'l & gd.	13.00-17.00	14.00-19.00			10.00-13.00
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SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr.	22.00-23.50	22.00-23.50	21.50-22.25	22.00-22.50	21.00-22.00
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Gd. & ch.	19.50-22.00	20.50-22.00	19.00-21.00	20.00-22.00	21.00-22.00
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LAMBS (105 Lbs. Down) (Wooled):

Ch. & pr.	18.00-19.00				
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Gd. & ch.	16.50-18.00				
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EWES (Shorn):

Gd. & ch.	4.00-5.00	4.00-5.00	3.00-4.50	4.00-5.50	4.50-5.00
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Cull & util.	3.00-4.00	3.00-4.00	3.00-4.50	3.00-4.50	2.50-4.50
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 2.

	Week Ended July 2	Prev. Week	Cor. Week 1954
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SHEEP

Chicago	2,823	4,091	2,989
Kan. City	6,643	6,394	6,440
Omaha	7,342	8,960	10,284
E. St. Louis	4,429	7,211	6,897
St. Joseph	6,400	9,935	8,293
St. Paul	2,025	2,413	4,717
Wichita	1,175	2,552	1,782
New York & Jersey City	48,724	44,309	47,517
Okla. City	3,991	6,749	3,105
Cincinnati	447	872	1,062
Denver	3,874	4,011	11,157
St. Paul	1,620	2,048	1,478
Milwaukee	469	615	621
Totals	89,062	100,160	76,342

CATTLE

Chicago	23,638	23,685	24,218
Kan. City	12,946	13,547	17,462
Omaha	25,626	27,808	25,281
E. St. Louis	12,198	11,072	12,042
St. Joseph	11,335	10,090	12,441
St. Paul	7,337	8,449	10,134
Wichita	3,263	4,148	3,998
New York & Jersey City	12,154	12,205	12,249
Okla. City	11,708	10,529	12,944
Cincinnati	4,463	4,579	4,364
Denver	6,367	8,616	16,653
St. Paul	14,833	14,300	15,194
Milwaukee	3,736	3,699	3,120
Totals	149,064	152,817	170,100

HOGS

Chicago	27,870	29,224	24,192
Kan. City	8,290	7,657	9,427
Omaha	31,401	34,369	23,867
E. St. Louis	13,098	23,067	13,208
St. Joseph	15,086	13,915	13,917
St. Paul	8,865	11,886	12,772
Wichita	8,092	8,039	6,692
New York & Jersey City	37,633	34,597	37,323
Okla. City	6,015	6,619	8,952
Cincinnati	10,487	10,659	10,588
Denver	3,983	6,200	13,278
St. Paul	26,987	30,491	23,537
Milwaukee	3,330	3,385	3,662
Totals	200,881	210,108	200,815

*Cattle and calves, including inspected slaughter, including direct.
†Stockyards sales for local slaughter.
‡Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter in Canada for week ended June 25:

CATTLE

	Week Ended June 25	Same week 1954
Western Canada	14,033	13,332
Eastern Canada	15,237	14,459
Totals	29,270	27,791

HOGS

Western Canada	52,527	42,437
Eastern Canada	49,433	39,142
Totals	101,960	81,579

All-hog carcasses graded

	108,641	88,821
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SHEEP

Western Canada	1,909	1,661
Eastern Canada	2,949	2,726
Totals	4,858	4,387

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 1:

Cattle Calves Hogs Sheep

Salable	143	191		
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Total (Inc. directs)	5,113	3,555	15,043	8,182
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Prev. week:

Salable	138	141	14	19
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Total (Inc. directs)	5,764	4,294	13,756	10,758
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*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 30	2,474	535	10,422	1,250
July 1	800	200	5,500	900
July 2	100		1,000	100
July 3	Holiday			
July 4	18,000	400	11,000	1,500
July 5	12,000	400	12,000	1,000
July 6	33,042	1,631	27,787	5,953

*Including 400 cattle, 2,000 hogs direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 30	2,399	22	2,566	
July 1	500		1,500	100
July 2	200		400	
July 3	Holiday			
July 4	3,000		3,000	100
July 5	4,000		3,000	
July 6	7,000		6,000	100
Wk. ago	14,046	137	7,290	130
Yr. ago	13,334	327	6,614	217
2 years ago	12,891	251	5,063	247

*Including 400 cattle and 2,000 hogs direct to the packers.

JULY RECEIPTS

Cattle	31,047	33,797
Calves	11,429	1,567
Hogs	30,326	34,087
Sheep	3,561	2,737

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 2, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 6,056 hogs; Wilson, 2,952 hogs; Agar, 6,765 hogs; Shippers, 13,574 hogs, and Others, 12,106 hogs.

Totals: 23,638 cattle, 1,415 calves, 27,879 hogs and 2,823 sheep.

KANSAS CITY

Armour . . . 3,311 770 1,915 1,532
Swift . . . 2,593 700 2,473 2,871
Wilson . . . 1,293 . . . 2,049 . . .
Butchers . . . 4,047 8 635 17
Others . . . 229 . . . 1,218 2,223

Totals . . . 11,473 1,473 8,290 6,643

OMAHA

Armour . . . 6,674 6,549 1,218 1,218
Cudahy . . . 3,674 5,250 1,131 1,131
Swift . . . 5,137 4,199 1,065 1,065
Wilson . . . 3,228 3,851 1,215 1,215

Am. Stores . . . 920 . . .
Cornhusker . . . 889 . . .
O'Neill . . . 467 . . .
Neb. Bf. . . . 547 . . .
Eagle 97 . . .
Gr. Omaha . . . 672 . . .
Homan 95 . . .
Rothschild . . . 1,102 . . .
Roth 1,162 . . .
Kingsan 1,719 . . .
Merchants . . . 111 . . .
Others . . . 1,312 11,962 . . .

Totals . . . 27,816 27,592 5,229

E. ST. LOUIS

Armour . . . 1,873 704 3,047 1,899
Swift . . . 3,314 1,907 7,089 2,530
Bantler . . . 703 . . . 2,488 . . .
Hail 1,409 . . .
Krey 1,409 . . .
Laclede 1,409 . . .
Luer 1,409 . . .

Totals . . . 5,690 2,611 15,994 4,429

ST. JOSEPH

Armour . . . 3,443 423 6,535 2,332
Swift . . . 3,378 322 6,152 1,961
Others . . . 5,037 4 3,175 1,917

Totals . . . 11,858 749 15,862 5,490

*Does not include 2,031 hogs and 1,107 sheep direct to packers.

SIoux CITY

Armour . . . 3,092 . . . 4,715 859
Swift . . . 1,121 . . . 2,619 203
Butchers . . . 319 3 . . .
Others . . . 7,496 . . . 13,035 223

Totals . . . 14,076 3 20,369 1,285

WICHITA

Cudahy . . . 1,088 262 1,176 . . .
Dunn . . . 280 . . . 46 . . .
Dunn . . . 58 . . . 424 . . .
Dold . . . 121 . . . 424 . . .
Dold . . . 53 . . . 424 . . .
Dold . . . 84 . . . 424 . . .
Dold . . . 35 . . . 424 . . .
Dold . . . 719 . . . 424 . . .

Totals . . . 2,438 262 1,868 2,140

OKLAHOMA CITY

Armour . . . 2,617 278 574 1,090
Wilson . . . 2,363 468 1,153 1,291
Others . . . 3,534 1,286 947 237

Totals . . . 8,514 2,032 2,674 2,618

LOS ANGELES

Armour . . . 160 10 80 . . .
Swift . . . 124 . . . 46 . . .
Wilson . . . 135 55 . . .
United . . . 751 4 356 . . .
Acme . . . 648
Com'l . . . 554
Alia . . . 400
Ideal . . . 332
Coast . . . 288
Harman . . . 312
Others . . . 3,570 637 414 . . .

Totals . . . 7,441 706 896 . . .

CINCINNATI

Cattle Calves Hogs Sheep
Gall 387
Ideal 387
Kahn's 387
Meyer 387
Schlachter . . . 67 21 . . . 23
Northside 23
Others . . . 3,852 1,259 9,583 1,616

Totals . . . 3,919 1,280 9,583 2,026

DENVER

Cattle Calves Hogs Sheep
Armour . . . 1,305 105 1,695 1,629
Swift . . . 1,498 41 2,400 1,911
Cudahy . . . 619 14 1,409 357
Wilson . . . 304 507
Others . . . 7,127 120 2,071 . . .

Totals . . . 10,853 280 5,720 4,404

ST. PAUL

Cattle Calves Hogs Sheep
Armour . . . 5,345 2,372 7,852 881
Bartusch . . . 1,021
Riffkin . . . 957 30 . . .
Superior . . . 1,730
Swift . . . 5,750 2,279 10,135 789
Others . . . 2,418 2,318 13,598 . . .

Totals . . . 17,251 6,999 40,585 1,620

FORT WORTH

Cattle Calves Hogs Sheep
Armour . . . 1,531 2,013 907 8,297
Swift . . . 1,913 1,445 1,059 10,879
Bl. Bon. . . . 401 42 89 . . .
City 450 11 . . .
Rosenthal . . . 172 54 . . .

Totals . . . 4,467 3,565 2,055 10,176

TOTAL PACKER PURCHASES

Week end. Prev. Same
July 2, 1955 Week 1954
Cattle . . . 149,434 157,198 163,139
Hogs . . . 179,367 227,107 194,194
Sheep . . . 57,883 72,389 55,570

CORN BELT DIRECT TRADING

Des Moines, July 6—
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$16.00@18.00
180-240 lbs. 17.75@18.75
240-300 lbs. 16.25@18.50
300-400 lbs. 15.25@17.25

Sows:
270-360 lbs. 15.00@16.00
400-500 lbs. 11.00@13.65

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
June 30	32,000	27,500	35,000
July 1	32,000	25,000	30,000
July 2	18,000	22,500	17,500
July 4 Holiday			
July 5	55,000	39,500	29,000
July 6	43,000	43,000	34,000

Farmers' Receipts

Farmers' cash receipts from livestock marketings in the first five months of this year were around \$6,500,000,000, down 7 per cent from last year, the USDA reported. Biggest decline was in hogs, for which prices were 30 per cent under 1954.

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended July 2, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,154	13,724	37,833	46,724
Baltimore, Philadelphia	7,963	1,546	16,781	2,638
Cincinnati, Cleveland, Detroit, Indianapolis	16,409	7,857	64,758	8,390
Chicago Area	24,919	7,215	45,253	4,511
St. Paul-Wis. Areas ²	27,047	19,344	69,327	5,622
St. Louis Area ³	13,535	6,446	45,285	10,044
Sioux City	9,399	3	11,238	2,487
Omaha Area	30,478	547	49,698	11,584
Kansas City	13,560	3,660	19,683	8,390
Iowa-So. Minnesota ⁴	27,976	10,943	184,008	29,402
Louisville, Evansville, Nashville, Memphis	10,702	11,193	31,151	Not Available
Georgia-Alabama Areas ⁵	10,210	4,518	14,795	14,795
St. Joseph, Wichita, Oklahoma City	18,498	4,206	27,910	14,825
Ft. Worth, Dallas, San Antonio	22,224	7,597	9,055	26,173
Denver, Ogden, Salt Lake City	15,268	704	10,235	14,206
Los Angeles, San Francisco Areas ⁶	26,537	3,180	22,295	33,033
Portland, Seattle, Spokane	7,163	998	10,639	10,273
GRAND TOTAL	233,942	103,681	609,759	228,232
Totals previous week	296,737	99,184	672,045	228,893
Totals same week 1954	295,614	114,639	610,207	227,559

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 25, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Grade and Choice	Good and Choice	Dressed	Grade B ¹	Handyweight	Good	Handyweight
Toronto	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954	1955 1954
Toronto	\$19.25 \$19.01	\$21.00 \$21.00	\$20.50 \$20.50	\$24.00 \$24.00	\$25.00 \$25.00	\$25.00 \$25.00	\$25.00 \$25.00	\$25.00 \$25.00
Montreal	19.60 19.65	18.53 19.00	30.00 35.00	30.00 35.00	25.50 25.50	25.50 25.50	25.50 25.50	25.50 25.50
Winnipeg	17.82 17.00	19.93 19.60	26.33 31.96	26.33 31.96	23.93 24.59	23.93 24.59	23.93 24.59	23.93 24.59
Calgary	17.76 18.73	21.23 21.56	26.19 29.70	26.19 29.70	19.57 19.57	19.57 19.57	19.57 19.57	19.57 19.57
Edmonton	18.20 18.40	21.75 20.00	26.85 30.25	26.85 30.25	20.50 20.50	20.50 20.50	20.50 20.50	20.50 20.50
Lethbridge	17.97 18.40	22.50 21.00	25.85 29.50	25.85 29.50	19.40 19.40	19.40 19.40	19.40 19.40	19.40 19.40
Pr. Albert	17.90 17.75	20.75 20.75	25.25 31.10	25.25 31.10	22.25 22.25	22.25 22.25	22.25 22.25	22.25 22.25
Moose Jaw	17.40 17.10	18.00 18.00	25.40 30.90	25.40 30.90	15.00 15.00	15.00 15.00	15.00 15.00	15.00 15.00
Saskatoon	17.50 17.30	22.50 22.50	25.40 31.00	25.40 31.00	21.50 21.50	21.50 21.50	21.50 21.50	21.50 21.50
Regina	17.25 17.20	21.30 21.20	25.50 30.90	25.50 30.90	24.18 24.18	24.18 24.18	24.18 24.18	24.18 24.18
Vancouver	18.55 18.80	21.90 20.50	26.90 26.90	26.90 26.90	24.18 24.18	24.18 24.18	24.18 24.18	24.18 24.18

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended July 1:

	Cattle	Calves	Hogs
Week ended July 1	3,516	1,355	6,143
Week previous (five days)	3,954	1,439	5,801
Corresponding week last year	2,989	1,653	5,361

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, July 6, were:

CATTLE:
Steers, ch. & pr. . . . \$21.00@24.00
Steers, choice None qtd.
Steers, good 18.50@20.00
Steers, commercial None qtd.
Heifers, choice 21.00@22.00
Heifers, good 17.50@19.50
Heifers, com'l 15.50@17.00
Cows, util. & com'l . . . 11.50@14.00
Cows, can. & cut . . . 10.00@11.50
Bulls, util. & com'l . . . 13.00@16.00
Bulls, good 12.00@14.00

HOGS:
Choice, 180/210 . . . \$18.75@19.25
Choice, 200/220 . . . 18.75@19.25
Choice, 220/240 . . . 18.75@19.25
Choice, 240/270 . . . 18.75@19.50
Sows, 400/dn. . . . 13.25@17.00

LAMBS:
Choice & prime . . . 22.50@23.50

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, July 6, were as follows:

CATTLE:
Steers, ch. & pr. . . . None qtd.
Steers, gd. & ch. . . . \$23.00@24.50
Steers, com'l & gd. . . . None qtd.
Heifers, gd. & ch. . . . 21.00@23.00
Heifers, util. & com'l . . . None qtd.
Cows, util. & com'l . . . 13.00
Cows, can. & cut . . . 7.00@11.50
Bulls, util. & com'l . . . 14.00@16.50

VEALERS:
Choice & prime . . . \$24.25
Good & choice . . . \$20.00@23.00
Util. & com'l . . . 17.00/under

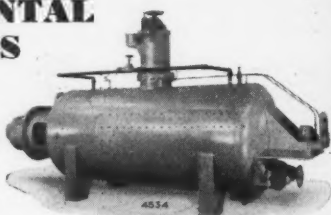
HOGS:
Choice, 180/240 . . . \$21.25@21.50
Sows, 400/dn . . . 16.25@16.50

LAMBS:
Ch. & pr. spring . . . 22.00@24.00

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



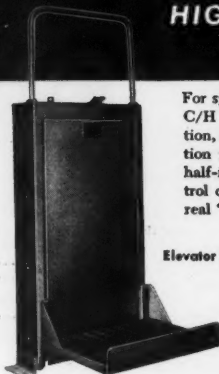
THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO



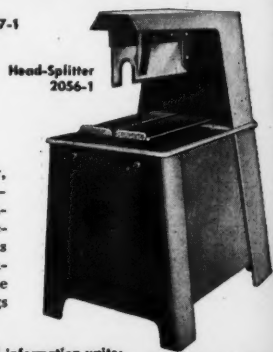
contented?

Are you contented with your sales?
Or, can you get more out of the effort?
Switch your ad to the PROVISIONER
and get ready to scrap the old sales
quota!

TWO PNEUDRAULIC UNITS FROM CARPENTER- HETZLER FOR HIGHER PRODUCTION LOWER COST



Elevator 2097-1



Head-Splitter
2056-1

Performance-tested for speedy,
safe operation. The C/H Pneu-
draulic Head-Splitter saves valu-
able floor space; increases produc-
tion. One air-line connection puts
it to work for you. Low installa-
tion; low maintenance costs make
it a real profit-maker that belongs
on your kill floor. (Pat. Pend.)

For additional information write:



CARPENTER- HETZLER CO.

5327 SHEILA STREET • LOS ANGELES 72, CALIF

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words,
\$4.50; additional words, 20c each. "Position
Wanted," special rate: minimum 20 words,
\$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Head-
lines 75c extra. Listing advertisements 75c
per line. Displayed \$9.00 per inch. Con-
tract rates on request.

Unless Specifically Instructed Otherwise, All Classified
Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.
PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGER: Beef, lamb and veal. Presently em-
ployed as Beef Manager in large plant. Highly
experienced in all phases of buying, operation,
grading, cutting, costs, sales. Excellent sales as-
sociations throughout country, carload, L.C.L.
shipments. 20 years experience in small and large
plants; age 44. Will locate anywhere. Excellent
references. W-246, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

MANAGER-SALESMANAGER: With an unusual
background of successful experience in general
sales and plant management in both large and
small independent plants will be available in 30
days. Midwest or southeast location preferred.
W-221, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

DIVISION or ASSISTANT SUPERINTENDENT:
Under 40. Chemical engineering degree. 15 years'
experience in research development and production
supervision over curing, sausage, canning, smoked
meats. Familiar with costs, yields, incentives
and procedures. W-256, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: 39 years of age
with 18 years' experience, desires change present
employment. Can handle entire operations, curing,
processing, canning, sales, yields, costs, organi-
zation. Proven record. W-257, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: 12 years' experience
in meat packing industry, standards, costs, plant
layout, material handling and supervision. W-258,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

SALES REPRESENTATIVE with established fol-
lowing, wants connection with reliable firm to
represent in New York, New Jersey and West-
chester. W-245, THE NATIONAL PROVISIONER,
18 E. 41st St., New York 17, N.Y.

HELP WANTED

SALESMAN

Pay all your traveling expenses from the commis-
sions for selling our new sensational WHITE STAR
DAIRY BINDER. Sell one item, our new WHITE
STAR DAIRY BINDER—that's all—it is a big
volume item. You get first order. "Repeat" orders
will follow. If you know the sausage manufac-
turing trade and are free to take on the sale of
W.S.D.B., it will prove a "clinch." A few good
territories still open. Write for details.

RALPH ETTLINGER & SONS

347 N. Loomis St. Chicago 7, Ill.

WANTED: Man—30 to 40 years of age—to share
in general management of one of Chicago's lead-
ing hotel supply houses. Must have local follow-
ing and be well versed in all phases of buying,
selling and employee relations. Here is a terrific
future for the right man. W-259, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ICE BOX MANAGER: Experienced, for hotel
meat supply house. Able to ship and take charge
of order department. Write complete details of
past experience. All information held strictly
confidential. State salary. W-260, THE NA-
TIONAL PROVISIONER, 18 E. 41st St., New
York 17, N.Y.

KILLING FLOOR FOREMAN: Progressive mid-
western beef packer needs experienced foreman
to instruct and assist. Write qualifications in full.
Your confidence will be respected. W-235, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, Ill.

CHEMIST: With experience in seasonings, bind-
ers, emulsifiers, cures, etc.; our technical people
know of this ad; excellent salary and bonus.
W-247, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

HELP WANTED

SIDELINE—SAUSAGE CASINGS

Old established firm offers excellent opportunity
to salesmen with following. W-248, THE NA-
TIONAL PROVISIONER, 15 W. Huron St., Chi-
cago 10, Ill.

EQUIPMENT SALESMAN: We want to pay a
man \$125.00 per week and have him earn \$250.00
per week and up in commissions as has been
done in other territories. Previous selling experi-
ence unnecessary although you must sell as your
drawing account is against commissions. We pre-
fer a man with mechanical experience and with
knowledge of rendering and meat processing pro-
cedure. Eastern Territory including Pennsylvania
open. Midwest Territory including Iowa open (if
you cannot sell Morrell, Hormel, Rath, O. Mayer
do not apply). Western Territory including Cali-
fornia open. Apply to The Cincinnati Butchers'
Supply Company—"BOSS"—, Box D., Cincinnati
10, Ohio.

CANNED MEAT SALESMAN OR BROKER: Mid-
west packer has opportunity for qualified sales
representative to handle sales for Chicago area
of full line of Semi Perishable Canned Meats,
including Hams, Picnics, Luncheon Meat, Pressed
Ham, etc. Applicant must have following with
Chains, Jobbers, and Super Markets. Salary and
commission. State qualifications and experience.
All replies confidential. W-237, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD SALESMEN covering super-markets and
retail trade in N.Y., N.J., Pa., Conn., and Mass.
to carry additional line of Danish canned meat
products on generous commission basis. Reply to
Box W-234, THE NATIONAL PROVISIONER, 15
E. 41st St., New York, N.Y.

LIVESTOCK BUYER WANTED: For small packer
in southwestern Pennsylvania. Give qualifications
and references. W-262, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: A-1 beef boner to work in small plant
in northeastern Pennsylvania. Salary no object.
Reply to Box W-261, THE NATIONAL PRO-
VISIONER, 18 E. 41st St., New York 17, N.Y.

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